Wilton

2008 WILTON YEARBOOK

Cake Decorating!

SPECIAL SECTION:

Castle Cakes!

Featuring Our New Romantic Castle Cake Set!

Cake Decorating!

2008 WILTON YEARBOOK

p. 7

p. 25

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Make Them Stars! ..... p. 22

The cakes kids want to be seen with. New friends The Backyardigans, Diego and Tinkerbell join Pooh, Scooby-Doo, SpongeBob SquarePants and Elmo for a party that will be your claim to fame.

***Go, Diego, Go!*™** ..... p. 22
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***The Backyardigans*™** ..... p. 24
Disney Fairies ..... p. 26
Disney/Pixar Cars ..... p. 28
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Disney Princesses ..... p. 29
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***SpongeBob SquarePants*™** ..... p. 35
***Spider-Man*™** ..... p. 35

Birthday Cheer! ..... p. 4

Desserts worth shouting about! Planes and cranes for boys, poodles and purses for girls and stand-up clown cakes or cupcakes any kid will love. From 1st birthday bears to bug and blossom designs, you'll find the perfect birthday theme here.

General Birthday ..... p. 4
First Birthday ..... p. 8
Kids Birthday ..... p. 12
Bugs Theme Birthday ..... p. 18
Flower Theme Birthday ..... p. 20

Your Holidays are Hot! ... p. 36

Something pleasing in each season! Witch broom cakes, candies and appetizer to sweep Halloween guests off their feet. Peek inside a house on the Night Before Christmas and find a very surprised Santa. Spot all the dotted eggs for Easter, including a cookie pop flower pot and a fondant basket cake.

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Easter ..... p. 54
Patriotic ..... p. 58

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Save the date! Toy boxes and teddy bears greet the mom-to-be. Honor the confirmation boy with a traditional cross cake in a beautiful mosaic of fondant. Make a grad glad with tiers linked by a garland of roses and topped by a fondant diploma.

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Religious Occasions ..... p. 64
La Quinceañera ..... p. 66
Bar/Bat Mitzvah ..... p. 67
Graduation ..... p. 68

Your Day to Shine! ..... p. 70

Every detail is perfect, each cake with a signature touch that will be remembered. Delicate ruffled cake top flowers and side strips touched with a pink blush. Bold fondant loops and clusters of grapes peeking between scrolled tiers. Amazing curved cakes in white etched with dramatic black flowers.

Wedding ..... p. 70
Bridal Shower ..... p. 82
Anniversary ..... p. 86

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SPECIAL SECTION

Castle Parties! . . . . . *p. 88*

The ultimate dream houses create a look to build a celebration on! Enter a candyland playground, with an ice cream cone castle, sundae cupcakes and lollipop-climbing kids. Visit a fairyland forest, with a woodland palace perched in the treetop. Or make it a North Pole holiday, as your guests are greeted by Santa and crew in their festive toyland towers.

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Enter the Wilton Castle Decorating Contest . . . . . *p. 107*

Decorating Guide . . . . . *p. 108*

It's easy to find the help you need! Our biggest guide ever includes step-by-step techniques, luscious recipes, construction guides and cutting charts, cookie and candy tips.

Product Shops . . . . . *p. 127*

Everything you need to create the exciting ideas in this Yearbook! From decorating tips to famous Wilton bakeware, from character candles to elegant wedding ornaments, find it all here.

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The Wilton School . . . . . *p. 240*

The world's leading experts on cake decorating are waiting to teach you! Get class descriptions and schedules for courses throughout the year.

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For photography purposes, many cakes in this book were decorated (by right- and left-handed decorators) with royal icing. Printed in U.S.A.

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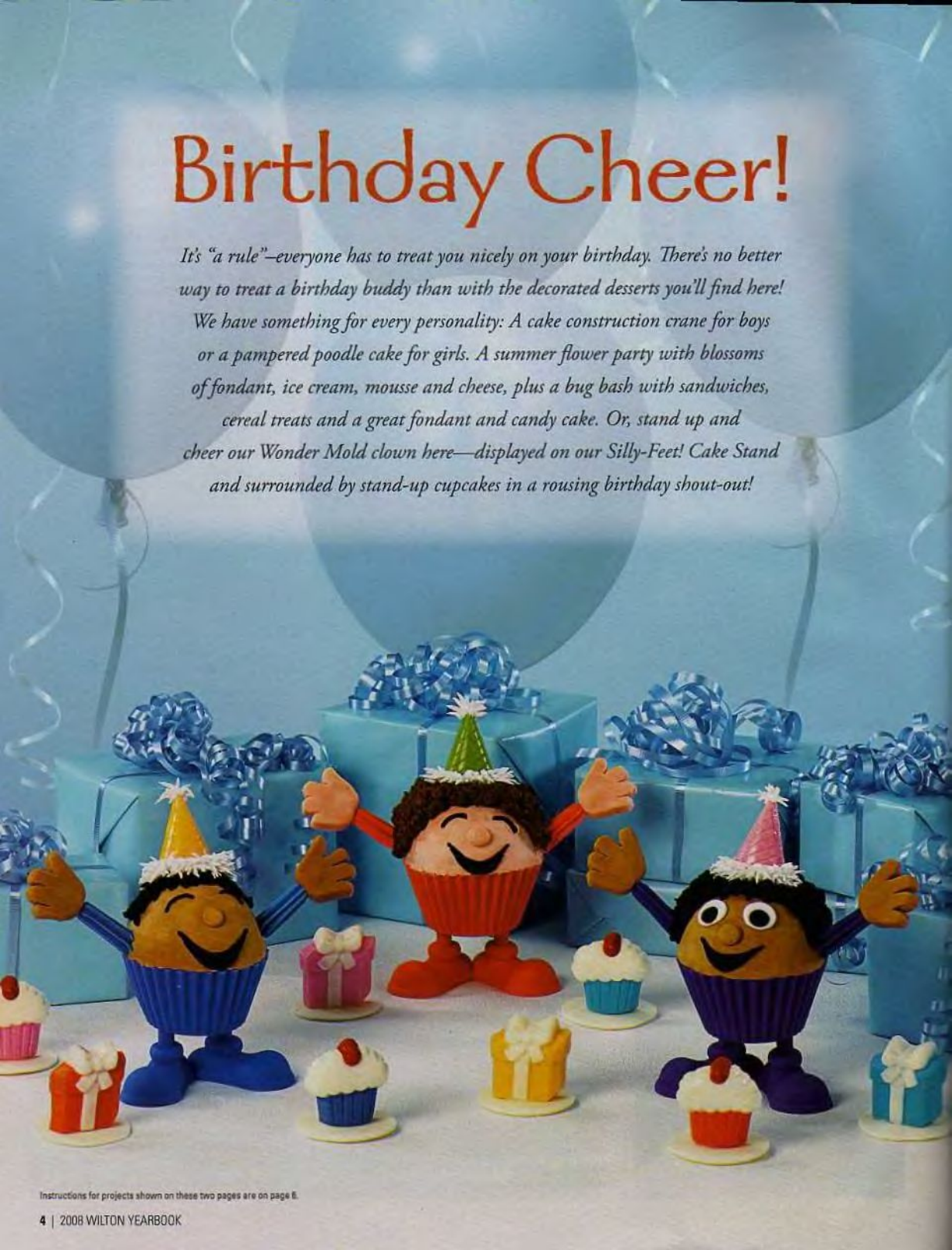
Birthday Cheer!

It's "a rule"—everyone has to treat you nicely on your birthday. There's no better way to treat a birthday buddy than with the decorated desserts you'll find here! We have something for every personality: A cake construction crane for boys or a pampered poodle cake for girls. A summer flower party with blossoms of fondant, ice cream, mousse and cheese, plus a bug bash with sandwiches, cereal treats and a great fondant and candy cake. Or, stand up and cheer our Wonder Mold clown here—displayed on our Silly-Feet! Cake Stand and surrounded by stand-up cupcakes in a rousing birthday shout-out!



Instructions for projects shown on these two pages are on page 6.

What a Cut-Up!

Pans: 10 x 2 in. Round, p. 153; Classic Wonder Mold, p. 155
Tips: 1M (2110), 5, 18, p. 142-143
Colors:* Kelly Green, Lemon Yellow, Orange, Rose, Violet, Royal Blue, Red-Red, Christmas Red, Black, Copper (skin tone), p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (24 oz.), p. 130; Gum-Tex™, Rolling Pin, Roll & Cut Mat, p. 133
Recipes: Buttercream, Royal Icings, p. 114
Also: 2008 Pattern Book (Head, Hands, Hat), p. 128; Silly-Feet! Cake Stand, p. 145; Fanci-Foil Wrap, Cake Boards, p. 233; Meringue Powder, p. 137; White Candy Melts®†, p. 166; 11¾ in. Lollipop Sticks, p. 169; Plastic Dowel Rods, p. 232; red, blue, yellow curling ribbon (12 in. of each color) and balloons, cornstarch, knife, scissors, waxed paper

In advance: Make fondant head and hat. Tint 3 oz. fondant copper (skin tone) and 2 oz. yellow; combine copper with ½ teaspoon Gum-Tex and yellow with ¼ teaspoon. Roll out ⅛ in. thick; cut head and hat using patterns and knife. Let dry 48 hours on cornstarch-dusted surface. When dry, decorate using royal icing on waxed paper covered board. With tip 5, outline and pipe in mouth; add bead tongue (smooth with finger dipped in cornstarch). Pipe tip 5 dot eyes, nose and cheeks (flatten and smooth with finger); add dot pupils (flatten and smooth). Pipe tip 18 C-motion hair. Attach hat, pipe tip 18 pull-out pompom and fringe; let dry 48 hours. **Also:** Make right hand (left hand holding balloons will be made when cake is assembled). Roll out white fondant ½ in. thick; cut hand using pattern and knife. Shape fingers. Insert lollipop stick in hand; let dry 48 hours on cornstarch-dusted surface. Attach two lollipop sticks to back of head with melted candy for support; let dry.

Bake and cool 1-layer round cake and Classic Wonder Mold cake (use firm-textured batter such as pound cake). Prepare for Stacked Construction (p. 112) on double-thick, foil-wrapped board. Trim 10 in. cake to match angle of Wonder Mold Cake. Cut dowel rods 6 in. long for arms; insert in cake sides leaving 3 in. exposed. Ice cake and arms smooth in buttercream. Tint 4 oz. fondant yellow, roll out ⅛ in. thick and cut into 1 x 3 in. strips. Attach to bottom of cake, 1 in. apart. Pipe tip 1M zigzags around waist, neck and sleeves. Pipe tip 1M swirl buttons. Use wide opening of tip 18 to imprint dots on costume; pipe in dots with tip 5 (smooth with finger dipped in cornstarch).

Make left hand. Cut 2 lollipop sticks to 7 in. long and 1 to 8 in. long. Slightly bend sticks 2 in. from one end and attach 2 in. inside of dowel rod arm with melted candy, placing longer stick in middle; let set. Roll out white fondant ½ in. thick. Reverse pattern and cut hand with knife. Shape fingers; wrap around to form fist. Tie balloons to lollipop sticks; tie on curling ribbon. Insert head into cake. Position on stand at party. Serves 26.

*Combine Violet with Rose for violet shown. Combine Red-Red with Christmas Red for red shown.

†Brand confectionery coating.

Friends in Good Standing

Pans: Cookie Sheet, Cooling Grid, p. 154
Tips: 2, 2A, 3, 7, 21, p. 142-143
Colors:* Lemon Yellow, Golden Yellow, Royal Blue, Violet, Rose, Orange, Black, Brown, Copper (skin tone), p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (24 oz.), p. 130; Rolling Pin, Roll & Cut Mat, p. 133
Candy: White Candy Melts®† (14 oz. for 50 treats), Primary, Garden Candy Color Sets, p. 166; Party Time Lollipop Mold, p. 168; 4 in. Lollipop Sticks, p. 169
Recipe: Buttercream Icing (stiff consistency), p. 114
Also: 2008 Pattern Book (Hands), p. 128; Silly-Feet! Silicone Baking Cups, p. 147; cornstarch, knife

In advance: Tint melted white candy yellow, blue, pink, green using candy colors. Mold hats in candy mold without sticks. Refrigerate until firm; unmold. **Also:** Make hands. Tint fondant skin tone and roll out 5/16 in. thick. Use pattern and knife to cut 2 hands per treat; reverse pattern for 2nd hand. Let dry on cornstarch-dusted surface.

Bake and cool cupcakes in silicone cups supported by cookie sheet. Cover top with tip 2A icing mound; smooth with spatula and finger dipped in cornstarch. Cut lollipop sticks to 3 in.; insert stick 1¾ in. into bag fitted with tip 21; squeeze as you pull out stick to pipe arms. Clean off icing from ½ in. at end of stick; attach hands. Insert other end of stick into cupcake. Pipe hairdos with tip 2 and tip 3 lines, curls and pull-outs or tip 7 pull-out spikes. Attach hats with icing; trim with tip 2 pull-out fringe and pompom. Pipe tip 3 dot eyes (smooth with finger dipped in cornstarch). Pipe tip 7 dot nose; flatten slightly. Use tip 2 to pipe in mouth, outline closed eyes and add dot pupils (flatten slightly). Each serves 1.

*Combine Lemon Yellow with Golden Yellow for yellow shown. Combine Violet with Rose for violet shown.

Feast Your Eyes!

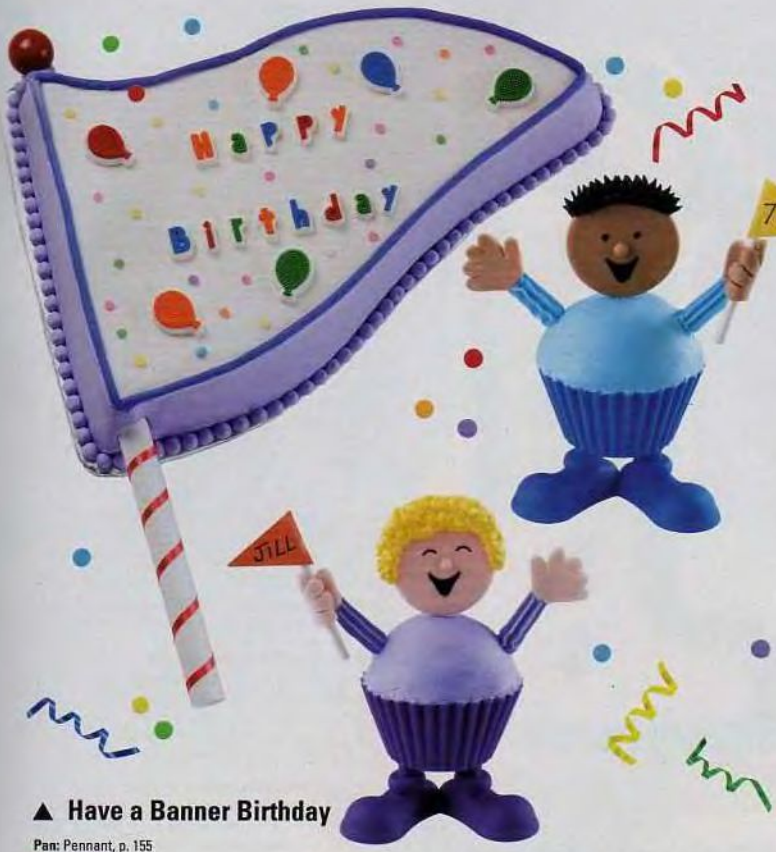
Candy: Party Time Lollipop Mold, p. 168; Candy Melts®† (14 oz. makes 15 treats), Primary, Garden Candy Color Sets, p. 166; Decorator Brush Set, p. 167
Also: Parchment Triangles, p. 140; Cake Boards, p. 233; waxed paper, paper

Tint portions of candy violet, orange, blue, pink, red and yellow using candy colors. Make gift and cupcake candies using painting method (p. 125). Refrigerate until firm; unmold. For base pattern, draw 1¾ in. circles on paper; tape to cake board then cover with waxed paper. Pipe candy circles using melted candy in cut parchment bag. Refrigerate until firm; remove from paper. Attach molded candies to bases with melted candy; hold upright until candy sets. Chill. Each serves 1.

▶ Birthday with the Works!

Pan: 11 x 15 in. Sheet, p. 153
Tips: 18, 21, p. 143
Color: Lemon Yellow, p. 136
Recipe: Buttercream Icing, p. 114
Also: Sparkle Gel (Blue, Green, Red, Yellow), p. 137; Star Plastic Nesting Cutter Set, p. 163; 13 x 19 in. Cake Boards, Fanci-Foil Wrap, p. 233

Ice 1-layer cake sides smooth in yellow; ice top white. Pipe tip 18 shell top border and tip 21 rosette bottom border. Using Sparkle Gel tubes, print message. Use smallest star cutter from set to imprint random stars; outline and fill in with gel. Pipe gel dots and outline motion lines. Serves 30.



◀ They're All Big Fans!

Pan: Cookie Sheet, p. 154
Tips: 2, 21, p. 142-143
Colors:* Sky Blue, Violet, Rose, Lemon Yellow, Black, p. 136
Fondant/Gum Paste: Natural Colors Fondant Multi Pack, p. 130; Gum-Tex™, Rolling Pin, Roll & Cut Mat, p. 133; Brush Set, p. 131
Recipe: Buttercream (stiff consistency), Royal Icings, p. 114
Also: 2008 Pattern Book (Hand), p. 128; Silly-Feet! Silicone Baking Cups, p. 147; Fine Tip Primary Colors FoodWriter™ Edible Color Markers, p. 130; 101 Cookie Cutters Set, p. 162; 6 in. Lollipop Sticks, p. 169; Meringue Powder, p. 137; construction paper, glue, scissors, waxed paper, cornstarch, knife

In advance: Make fondant head and hands (p. 122).

Bake and cool cupcakes in silicone cups supported by cookie sheet. Use spatula to build up and mound icing; smooth. Insert heads. Ice arms by pushing 3 in. lollipop stick through tip 21 into bag of icing; squeeze as you pull out stick. Clean end and insert into cupcake. Slide out lollipop sticks which were positioned in hands before drying. Cut 1 x 1¼ in. triangle pennants from construction paper; print guest's name with FoodWriter. Attach to lollipop stick with glue. Attach hands to arms using royal icing; let set. Slide pennant stick back into hand. Each serves 1.

*Combine Violet with Rose for violet shown.

▲ Have a Banner Birthday

Pan: Pennant, p. 155
Tip: 10, p. 142
Colors:* Violet, Rose, p. 136
Recipe: Buttercream Icing, p. 114
Also: Happy Birthday with Balloons Icing Decorations, p. 189; Flowerful Medley Sprinkles Assortment, p. 138; Cake Boards, Fanci-Foil Wrap, p. 233; Wooden, Plastic Dowel Rods, p. 232; large gumball, red curling ribbon, cellophane tape, knife

Ice cake sides smooth in light violet; ice top white. Using tip 10, pipe outline top border in dark violet and ball bottom border in light violet. Use knife to cut small hole in gumball; insert wooden dowel rod. Wrap ribbon around 6 in. of plastic dowel rod; secure with tape. Insert plastic dowel rod into cake from bottom; insert wooden dowel rod into cake from top, sliding it inside plastic dowel rod. Position icing decorations; sprinkle with confetti from assortment. Serves 12.

*Combine Violet with Rose for violet shown.

▶ Wish We Were in Your Shoes!

Pans: Decorator Preferred® 8 x 3 in. Round, p. 152; Cooling Grid, p. 154
Tips: 4, 21, p. 142-143
Colors:* Violet, Rose, p. 136
Candy: White Candy Melts®†, Primary, Garden Candy Color Sets, p. 166
Recipe: Buttercream Icing, p. 114
Also: Cake Boards, Fanci-Foil Wrap, p. 233; Silly-Feet! Cake Stand, p. 145; Smiley Flames Chunky Candles (2 pks.), p. 185; Flowerful Medley Sprinkles Assortment, p. 138; Round Comfort Grip™ Cutter, p. 164; Round Cut-Outs™, p. 132; Wooden Dowel Rods, p. 232; Disposable Decorating Bags, p. 140

Bake and cool 1-layer cake 2 in. high and 2-layer cake 5 in. high (bake two 2½ in. high cakes). Ice 2-layer cake smooth and prepare for Stacked Construction (p. 112) on double-thick, foil-wrapped board. Cut mini cakes from 1-layer cake using round Comfort Grip cutter for bottom tier and large and medium Cut-Outs for top 2 tiers. Cover mini cakes with melted candy (p. 126); let set. Stack mini cakes, securing with dots of melted candy, position bottom tier on same-size foil-covered board. Pipe tip 4 bead bottom borders on top and middle tiers using buttercream icing. Using melted candy, pipe swag garland on all mini cakes. Set aside.

On 2-layer cake, pipe tip 21 top shell and bottom rosette border. Pipe tip 4 message. Attach confetti sprinkles from assortment. **At party:** position 2-layer cake on stand; position mini cakes on cake top, secure with dot of icing. Pipe tip 4 bead bottom border on bottom tier of mini cake. Pipe tip 21 rosette candleholders; insert candles. Serves 23.

*Combine Violet with Rose for violet shown.

▶ Starting Out On Top!

Pans: Number 1, p. 155; 10 x 3, 14 x 3 in. Decorator Preferred® Rounds, Heating Core, p. 152

Tips: 2, 5, p. 142

Colors:* Rose, Lemon Yellow, Leaf Green, Sky Blue, Violet, p. 136

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (24 oz.), p. 130; Gum-Tex™, Rolling Pin, Roll & Cut Mat, p. 133; Fondant Ribbon Cutter/Embosser Set, Brush Set, p. 131; Round Cut-Outs™, p. 132

Candy: White Candy Melts®† (2 pks.), p. 166; Alphabet Candy Mold, p. 168; 6 in. Lollipop Sticks, p. 169

Recipes: Buttercream Icing, p. 114; Thinned Fondant Adhesive, p. 115

Also: Baby Face Topper, p. 237; 101 Cookie Cutters Set, p. 162; Plastic Dowel Rods, p. 232; 16 in. Round Silver Cake Base, Cake Boards, p. 233; cornstarch, waxed paper, knife

In advance: Make fondant "Happy Birthday." Mix ¾ teaspoon Gum-Tex into 8 oz. fondant; tint blue. Roll out ⅛ in. thick. Cut out letters using alphabet cutters from 101 Cutters Set. Let set at least 1 hour. Turn over and set flat on waxed paper-covered board. Roll out remaining blue fondant ¼ in. thick. Cut 13 circles using smallest Cut-Out; attach a circle to the back of each letter using damp brush. Cut lollipop sticks to 3 in. long. Dip end in water and push into circle at right angle to letter. Shape circle fondant around stick for support. Let dry. **Also:** Make candy plaque (p. 126). Use Number 1 pan, filling just the recessed number area with melted candy. Refrigerate until firm; unmold; return to room temperature. Roll out remaining blue fondant ⅛ in. thick. Use smallest Cut-Out to cut circles; attach around edge of plaque with melted candy. Tint 6 oz. fondant violet. Press into Alphabet Candy Mold dusted with cornstarch to make name letters. Unmold; use knife to trim and smooth edges. Reserve leftover fondant. Attach name letters to candy plaque with melted candy. Store out of direct sunlight to prevent fading. **And:** Make baby's hat. Tint 6 oz. fondant yellow; roll out a small amount 3/16 in. thick; reserve remainder. Cut a 1½ x 2 in. high triangle with knife. Trim curve at base to fit on baby's head; reserve leftover fondant. Let dry on cornstarch-dusted surface.

Bake and cool 1-layer 14 in. cake and 2-layer 10 in. cake. Ice smooth and prepare for Stacked Construction (p. 112) on cake base. Tint 6 oz. portions of fondant green and rose; use remaining violet. Roll out colors ⅛ in. thick. Use medium Cut-Out to cut 6 circles in each color. Attach to sides of 10 in. cake; use extra icing if needed. Use Cutter/Embosser Set to make 9-10 strips in yellow, green and violet for side of 14 in. cake. Cut yellow using 2 wavy cutting wheels with ⅛ in. spacer. Cut green using 2 zigzag cutting wheels with ¼ in. spacer. Cut violet using 2 straight cutting wheels with 2 beaded embossing wheels. Attach to cake sides, about 1 in. apart; use extra icing if needed. Pipe tip 5 ball bottom border on both cakes. Attach hat to baby topper with fondant adhesive. Use icing to pipe tip 2 pull-out dot fringe and pompom. Use melted candy to attach 2 plastic dowel rods to back of candy plaque, leaving 6 in. exposed at bottom; let set. Insert letters on sides of 10 in. cake, set about 1 in. away from cake side. **At Party:** Insert candy plaque and position baby topper. Serves 48.

*Combine Violet with Rose for violet shown. Combine Leaf Green with Lemon Yellow for green shown.

†Brand confectionery coating.

▶ This Baby Holds the Road!

Pans: Baby Buggy, p. 156; Cookie Sheet, Cooling Grid, p. 154
Tips: 2, 3, 4, 5, 7, 10, 16, 18, 129, p. 142-143
Colors: Rose, Brown, Black, p. 136
Recipes: Buttercream, Royal Icings, Roll-Out Cookies, p. 114
Also: 2008 Pattern Book (Horse, Crown), p. 128; 101 Cookie Cutters Set, p. 162; Meringue Powder, p. 137; Jumbo Hearts Sprinkle Decorations, p. 138; Cake Board, Fanci-Foil Wrap, p. 233; waxed paper, paring knife, toothpick, cornstarch

In advance: Make flowers. Using royal icing, pipe 50 tip 129 dark rose drop flowers with tip 3 white dot centers. Let dry. **Also:** Bake and decorate cookies. Prepare and roll out dough; trace horse pattern with toothpick and cut with knife. Using cutters from set, cut out 1 medium circle for baby's head and 3 small hearts. Bake and cool all cookies. Using royal icing, ice heart cookies smooth and attach jumbo heart sprinkle at center; let set. Cover crown pattern with waxed paper; position circle cookie just below pattern. Using dark rose royal icing, pipe in tip 5 center heart and tip 4 side hearts; overpipe, building up hearts to same thickness of head cookie. Pipe tip 3 light rose heart in center of larger heart (smooth with finger dipped in cornstarch). Attach heart sprinkle; let dry. Pipe tip 2 dot and outline facial features and hair. Decorate horse using royal icing. Outline cookie with tip 3. Ice saddle smooth with spatula (smooth with finger dipped in cornstarch). Using tip 4, outline saddle and add zigzag stirrup, hooves and bridle. Pipe tip 3 dot eye and nose; outline mouth and pipe in inside ear. Cover body with tip 16 stars; add tip 18 pull-out star mane and tail. Attach heart cookie and heart sprinkles with icing.

Ice wheels, blanket on side and background areas of cake smooth in buttercream. Outline carriage with tip 3 and cover with tip 16 stars. Pipe tip 7 spokes on wheels; attach drop flowers at center and rim. Pipe tip 3 drop strings ½ in. deep and 1¾ in. apart; attach flowers at points. Pipe tip 3 dots on carriage hood; attach heart cookies with icing. Pipe tip 10 handle on carriage. Attach head. Cake serves 12; cookies each serve 1.

▼ Driver in Training Pants

Pans: 3-D Cruiser, p. 160; Cookie Sheet, Cooling Grid, p. 154
Tips: 2, 2A, 3, 4, 5, 12, 16, p. 142
Colors: Sky Blue, Lemon Yellow, Copper (skin tone), Black, Orange, p. 136
Candy: Light Cocoa Candy Melts®†, Garden Candy Color Set, p. 166; 8 in. Lollipop Sticks, p. 169
Recipes: Buttercream Icing, Roll-Out Cookies, p. 114
Also: 2008 Pattern Book (Windshield), p. 128; Rocking Horses, p. 235; Baby Blocks Favor Containers (2 pks.), p. 234; 101 Cookie Cutters Set, p. 162; Round Cut-Outs™, p. 132; Cake Boards, Fanci-Foil Wrap, p. 233; 9 x 4 x ½ in. craft block, sugar ice cream cone, jelly ring candy, ruler, knife, cornstarch, waxed paper, double-stick tape

In advance: Make cookie head. Prepare dough; roll out and cut cookie using largest round cutter from set. Bake and cool. Ice smooth in copper. Using tip 2, pipe dot nose, outline ears and eyes. Outline and pipe in tip 3 mouth (pat smooth with finger dipped in cornstarch). **Also:** Make 4 candy tires. Melt cocoa candy and tint black. Place largest round Cut-Out on waxed paper-covered board. Fill ¼ in. deep; refrigerate until firm and unmold. **And:** Prepare foil-wrapped pieces. Use pattern to cut windshield from cake board; wrap. Use melted candy to attach lollipop sticks to back of each end, leaving 3 in. extended to insert into cake. Cut cake board to cake shape; wrap. Wrap craft block.

Bake and cool cake using firm-textured batter such as pound cake. Place on wrapped board; position on wrapped craft block. Trim off top of car. Using melted candy, attach tires to cake sides. Using buttercream, ice passenger area smooth. Use tip 4 to outline car details; cover with tip 16 stars, overpiping wheel wells for dimension. Add tip 12 headlights and hubcaps (pat smooth with finger dipped in cornstarch). Pipe tip 2A outline bumpers and running boards (pat smooth). Cut lollipop stick to 7 in. Using melted candy, attach stick to back of cookie head, leaving 2 in. extended above head; insert in cake top. Position jelly ring steering wheel. Using buttercream, pipe tip 12 outline arms, tip 5 pull-out fingers and tip 3 outline shirt. Insert windshield; cover with tip 16 stars. Cut sugar cone to 3 in. for hat; ice smooth. Slip hat over extended stick on top of head and attach with melted candy. Use tip 3 and buttercream to pipe outline number, pull-out pompom and brim. Position baby blocks and rocking horse behind head. Cake serves 12; cookie serves 1.

◀ Teddy in a Tutu!

Pan: Teddy Bear, p. 156

Tips: 3, 8, 16, 127D, 131, 225, 349, p. 142-143

Colors: Rose, Brown, Kelly Green, Red-Red, Black, p. 136

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (4 oz.), p. 130; Gum-Tex™, Rolling Pin, Roll & Cut Mat, p. 133

Recipe: Buttercream Icing, p. 114

Also: 2008 Pattern Book (Crown), p. 128; Meringue Powder, p. 137; Cake Boards, Fanci-Foil Wrap, p. 233; 6 in. Lollipop Sticks, p. 169; waxed paper, cornstarch, knife

In advance: Make fondant crown. Mix ½ teaspoon Gum-Tex with 4 oz. fondant. Roll out ⅛ in. thick. Use pattern to cut crown; let dry on cornstarch-dusted surface. **Also:** Make 6 tip 131 and 18 tip 225 drop flowers with royal icing. Make extras to allow for breakage and let dry. Add tip 3 dot centers. **And:** Cut lollipop stick in half. Attach 3 in. pieces to back of dried crown using royal icing; leave 2 in. exposed to insert into cake.

Use tip 3 to outline and pipe-in eyes, pupils, nose, inside of ears and paw pads (smooth with finger dipped in cornstarch). Outline mouth. Cover cake with tip 16 stars. For tutu, pipe tip 127D double ruffles; add tip 8 outline waistband. Insert crown in cake. Attach flowers to crown and tutu; pipe tip 349 leaves. Pipe tip 3 number. Serves 12.

▶ Rookie of the Year!

Pans: Pennant, p. 155; Teddy Bear, p. 156; Cookie Sheet, Cooling Grid, p. 154

Tips: 3, 6, 9, 14, 16, p. 142-143

Colors:* Brown, Red-Red, Royal Blue, Lemon Yellow, Golden Yellow, Orange, Black, p. 136

Recipes: Buttercream, Royal Icings, Roll-Out Cookies, p. 114

Also: 101 Cookie Cutters Set, p. 162; 8 in. Cookie Treat Sticks, p. 165; Flowerful Medley Sprinkles Assortment, p. 138; Cake Boards, Fanci-Foil Wrap, p. 233; Meringue Powder, p. 137; cornstarch

In advance: Make sports ball cookies. Prepare and roll out dough; cut 1 football and 2 medium round cookies using cutters from set. Bake and cool. Outline cookies with tip 3 and royal icing; pipe in with tip 3 and thinned royal icing. Let dry. Pipe tip 3 stitching lines on baseball. Outline and pipe in black panels and lines on soccer ball; cover black panels with tip 14 stars. Pipe tip 14 outline stitching and zigzag stripes on football. Let dry.

Bake and cool bear and pennant cakes. Ice pennant smooth. Outline with tip 9; add tip 6 message. Add confetti sprinkles. On bear, ice smooth paw pads, inside ears and muzzle. Pipe tip 3 dot eyes, pupils and nose (pat smooth with finger dipped in cornstarch). Pipe tip 3 outline mouth. Cover bear and shirt with tip 16 stars. Pipe tip 16 zigzag collar and shirt trim; add tip 3 number. Position cookie stick between pennant and bear cakes. Position cookies. Cakes serve 24; each cookie serves 1.

*Combine Lemon Yellow with Golden Yellow for yellow shown.

◀ This is a First!

Pans: Teddy Bear, p. 156; Cookie Sheet, Cooling Grid, p. 154

Tips: 3, 5, 16, 233, p. 142-143

Colors:* Lemon Yellow, Royal Blue, Leaf Green, Violet, Rose, Black, p. 136

Recipes: Buttercream, Royal Icings, Roll-Out Cookies, p. 114

Also: 2008 Pattern Book (Hat), p. 128; 101 Cookie Cutters Set, p. 162; Flowerful Medley Sprinkles Assortment, p. 138; 6 in. Lollipop Sticks, p. 169; Cake Boards, Fanci-Foil Wrap, p. 233; Parchment Triangles, p. 140; Meringue Powder, p. 137; curling ribbon, waxed paper, cornstarch, knife, toothpicks

In advance: Make cookies. Prepare and roll out dough. Use pattern to cut hat; use largest round cutter from set to cut 3 balloons. Bake and cool cookies. Cover with thinned royal icing (p. 126); let dry. Set hat on waxed paper. Use royal icing to pipe tip 5 number and tip 16 pull-out star pompom. Let dry. When dry, attach lollipop stick to back of hat, leaving 3 in. exposed to insert into cake.

Bake and cool cake; position on foil-covered cake board. Mark oval on tummy. Use tip 3 and buttercream to pipe in inside ears, paw pads and tummy (smooth with finger dipped in cornstarch). Print tip 3 name. Add confetti sprinkles. Use spatula to build up icing and ice muzzle smooth. Pipe in tip 3 nose and mouth; overpipe for dimension (smooth with finger). Pipe tip 5 eyes. Cover body with tip 233 pull-out fur. Insert hat. Use royal icing to pipe tip 16 pull-out star brim and to attach ribbons to balloon backs. Attach ribbons to paw with dots of icing. Serves 12.

*Combine Violet with Rose for violet shown.

▶ Grab Them Bear-Handed!

Pans: Round Cookie Treat Pan, p. 165; Non-Stick 12-Cup Mini Muffin, p. 151

Candy: White, Light Cocoa Candy Melts®†, Primary, Garden Candy Colors Set, p. 166

Also: Parchment Triangles, p. 140; 6 in. Cookie Treat Sticks, p. 165; ¼ in. wide ribbon (12-14 in. for each treat), waxed paper

Mold candy bear heads on sticks in Cookie Treat Pan. Refrigerate until firm; unmold. Fill cavities of Mini Muffin pan ¼ in. deep to mold 2 ears for each treat. Refrigerate until firm; unmold. Attach ears to back of head with candy. Tint portions of white candy yellow and black. Using melted candy in cut parchment bags, pipe muzzle, eyes and inside ears; let set. Pipe dot pupils, nose and outline mouth; let set. Tie ribbon around stick. Each serves 1.

†Brand confectionery coating.

▶ Kitty-cat Princess

Pans: Animal Crackers, p. 157; Sports Ball Set, p. 159; Cookie Sheet, Cooling Grid, p. 154

Tips: 3, 4, 7, 12, 16, p. 142-143

Colors:* Rose, Black, Violet, p. 136

Recipe: Buttercream Icing, Roll-Out Cookies, p. 114

Also: 2008 Pattern Book (Crown, Tail, Paw and Legs), p. 128; White Candy Melts®†, p. 166; Cake Board, Fanci-Foil Wrap, p. 233; 4 in. Lollipop Sticks, p. 169; knife, cornstarch, toothpicks

In advance: Make cookies. Prepare and roll out dough. Use patterns to cut out crown, tail and bottom paw. Bake and cool cookies. Ice crown smooth and attach lollipop stick to back with melted candy. Let set.

Bake and cool Animal Crackers cake and ½ Sports Ball cake. Trim ears of animal cake to shape pointed cat ears; trim ½ in. off bottom (neck). Trim about ¾ in. off top (neck) and 1¾ in. off bottom of ball cake. Position cakes next to each other on foil-covered cake board; join with icing. Position paw and tail cookies on board, securing with icing. Use tip 7 to outline and pipe in inner ears plus eyes, nose and mouth (smooth with finger dipped in cornstarch). Use patterns to mark legs; build up with tip 12 and round with spatula. Pipe tip 4 outline claws. Cover cake with tip 16 stars. Pipe tip 4 outline whiskers and tip 3 outline eyelashes. Insert crown in cake. Pipe tip 3 name. Pipe tip 4 balls at crown points. Pipe tip 3 pull-out fringe at base of crown. Serves 16.

*Combine Violet with Rose for violet shown.

◀ See Spot Celebrate!

Pans: Animal Crackers, p. 157; Sports Ball Set, p. 159; Cookie Sheet, Cooling Grid, p. 154

Tips: 3, 4, 7, 12, 16, p. 142-143

Colors:* Brown, Red-Red, Black, Rose, Royal Blue, p. 136

Recipes: Buttercream Icing, Roll Out Cookies, p. 114

Also: 2008 Pattern Book (Hat, Paw, Tail, Legs), p. 128; Cake Board, Fanci-Foil Wrap, p. 233; 4 in. Lollipop Sticks, p. 169; White Candy Melts ®†, p. 166; toothpicks, paring knife, cornstarch

In advance: Make cookies. Prepare and roll out dough. Use patterns and knife to cut out hat, bottom paw and tail; bake and cool cookies. Ice hat smooth and attach lollipop stick to back with melted candy. Let set.

Bake and cool Animal Crackers cake and ½ Sports Ball cake. Trim bottom of ears off Animal Crackers cake. Trim 1¾ in. off top edge of Sports Ball cake (neck) and 1½ in. off bottom. Position cakes next to each other on foil-wrapped cake board; join with icing. Position paw and tail on board, securing with icing. Use toothpick to trace front and back leg patterns on cake and build up area with tip 12. Pipe whites of eyes with tip 7 (smooth with finger dipped in cornstarch). Pipe tip 7 dot pupils and nose; smooth; pipe tip 4 mouth and bead tongue; smooth. Pipe tip 16 star spots and tip 4 outline claws. Cover remainder of cake with tip 16 stars; Build up muzzle area. Pipe tip 3 dot whiskers on muzzle. Insert hat in cake; pipe tip 3 message, pull-out fringe and pom-poms. Serves 16.

*Combine Brown with Red-Red for brown shown.

†Brand confectionery coating.

▶ A Quackin' Snack

Pans: 3-D Rubber Ducky, p. 157; Oval Set (13½ x 9⅞ in. used), p. 153

Tips: 5, 7, 18, 21, p. 142-143

Colors:* Black, Golden Yellow, Lemon Yellow, Orange, Violet, Rose, Royal Blue, p. 136

Recipe: Buttercream Icing, p. 114

Also: 11¾ in. Lollipop Sticks, p. 169; Cake Boards, Fanci-Foil Wrap, p. 233; Flowerful Medley Sprinkles Assortment, p. 138; Dowel Rods, p. 232; balloons, curling ribbon, party horn, waffle ice cream cone, cornstarch, scissors

Bake and cool 1-layer oval and duck cake using firm-textured batter such as pound cake. Ice oval cake smooth on foil-wrapped cake board and prepare for Stacked Construction (p. 112). Print tip 5 message; add confetti sprinkles from assortment. Pipe tip 21 shell bottom border.

On duck, ice beak smooth. Pipe tip 7 dot eyes (pat smooth with finger dipped in cornstarch). Add tip 5 dot pupils. Cover cake with tip 18 stars. For wings, overpipe tip 18 pull-out stars. For wing holding balloons, pull stars toward front of duck. For party hat, trim cone to 4 in. high; ice smooth. Attach cone to head with buttercream; add tip 5 pull-out fringe pompom and brim. Pipe tip 5 number.

At party: Position duck on oval cake. Cut one lollipop stick to 4 in.; insert in beak to support party horn, leaving 2 in. extended. Trim horn approximately 2 in. and insert end over lollipop stick. Tie curling ribbon to balloons, then to lollipop sticks; trim sticks as needed and insert in cake. Serves 27.

*Combine Lemon Yellow with Golden Yellow for yellow shown. Combine Violet with Rose for violet shown.

◀ He's Right On Time!

Pans: Lady Bug, p. 157; Cookie Sheet, Cooling Grid, p. 154

Tips: 3, 16, p. 142-143

Colors:* Kelly Green, Leaf Green, Lemon Yellow, Violet, Rose, Black, p. 136

Recipes: Buttercream Icing, Roll-Out Cookies, p. 114

Also: 2008 Pattern Book (Eyes, Hat, Feet, Tail, Spots, Mouth), p. 128; Cake Boards, Fanci-Foil Wrap, p. 233; toothpicks, cornstarch, knife

In advance: Make cookies. Prepare and roll out dough; use patterns to cut hat, tail and 4 feet. Bake and cool.

Bake and cool Lady Bug cake. Trim off eye, antennae and about ¾ in. of bottom to make a straight edge. Use patterns to mark eyes, mouth and spots with toothpick. Use tip 3 to outline and pipe in eyes (smooth with finger dipped in cornstarch). Use tip 3 to pipe dot nostrils and outline and pipe in pupils and mouth (smooth with finger). Sandwich 2 cookies for each foot using icing. Position feet and tail. Cover cake and cookies with tip 16 stars. Ice hat cookie smooth and position on cake. Pipe tip 16 pull-out fringe border and pompom; print tip 3 name. Serves 12.

*Combine Leaf Green with Lemon Yellow for green on face, feet and tail; use 2 shades of Kelly Green for shell. Combine Violet with Rose for violet shown.

▶ It Carries the Day!

Pan: Purse, p. 156
Tips: 2A, 5, p. 142
Colors*: Rose, Leaf Green, Lemon Yellow, Violet, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (24 oz.), p. 130; Cutter/Embosser, Brush Set, p. 131; Alphabet/Number Cut-Outs™, p. 132
Recipe: Buttercream Icing, p. 114
Also: Cake Board, Fanci-Foil Wrap, p. 233; ruler

Ice cake sides and background areas smooth in white buttercream. Ice body of purse smooth in violet. Tint 9 oz. fondant rose and 2 oz. green. Roll out fondant ⅛ in. thick, cut into ½ in. wide strips. Keep covered. Score line down center of rose strips using wavy-edge wheel of Cutter/Embosser. Using straight-edge wheel, score 2 lines on green strips. Position pairs of green and rose strips on cake top, ½ in. apart. Using buttercream icing, pipe tip 5 dots in violet areas. Roll out rose fondant ⅛ in. thick. Using pan as a pattern, cut out purse flap. Position on cake and smooth. For snap, roll a 1 in. diameter green ball, flatten and attach with damp brush. Roll out remaining green fondant ⅛ in. thick. Cut letters using Cut-Outs; position on cake top. Pipe tip 2A balls for handle. Pipe tip 5 bead bottom border. Serves 12.

*Combine Leaf Green and Lemon Yellow for green shown. Combine Violet with Rose for violet shown.

◀ Fun In Full Flower

Pan: Dancing Daisy Flower, p. 158
Tips: 6, 12, 127, p. 142-143
Colors: Rose, Lemon Yellow, Leaf Green, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant, p. 130; Rolling Pin, Roll & Cut Mat, p. 133
Recipe: Buttercream Icing, p. 114
Also: 2008 Pattern Book (Leaf), p. 128; Fine Tip Primary Colors FoodWriter Edible Color Markers, p. 130; Cake Board, Fanci-Foil Wrap, p. 233; Yellow Cake Sparkles, p. 139, knife

In advance: Make stem and leaf. Tint a 3 in. ball of fondant green. Roll out ⅛ in. thick; cut leaf using pattern and knife. Shape remaining green fondant into a ½ in. wide rope; position against cake pan. Let dry overnight.

Ice cake sides smooth; lightly ice cake top. Cover petal areas with tip 127 ruffles. Outline and pipe in center with tip 12; smooth with spatula. Sprinkle center with Cake Sparkles. Pipe tip 6 bead bottom border. Write name on leaf with FoodWriter marker. Position stem and leaf. Serves 12.

▶ Lip-Smackin' Treats

Pan: Mini Loaf, p. 154

Candy: Girl Power Mold Set, p. 168; Yellow, White Candy Melts®, Garden Candy Colors Set, p. 166; Decorator Brush Set, p. 157

Also: Parchment Triangles, p. 140

In advance: Mold candies. Mold lipsticks in Girl Power mold using painting method (p. 125). Mold name plaques (p. 129) in Mini Loaf Pan, filling cavities about ¼ in. deep. Refrigerate until firm; unmold.

Using melted candy in cut parchment bags, pipe wavy line border and dot accents; print name. Attach lipstick with melted candy. Each serves 1.

®Brand confectionery coating.

◀ Primped-Up Pup

Pans: Mini Ball, Sports Ball Set, p. 159

Tips: 18, 32, p. 143

Color: Rose, p. 136

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (24 oz.), p. 130; Gum-Tex™, Rolling Pin, Roll & Cut Mat, p. 133

Recipe: Buttercream Icing, p. 114

Also: 2008 Pattern Book (Poodle Head, Bow, Ear), p. 128; Wooden Dowel Rods, p. 232; Cake Boards, Fanci-Foil Wrap, p. 233; large marshmallows, knife, cornstarch

In advance: Make ear. Add 1 teaspoon Gum-Tex to 2 oz. fondant. Roll out ⅛ in. thick. Use pattern to cut ear. Let dry for several days on cornstarch-dusted surface.

Bake and cool 1 Mini Ball and ½ Sports Ball cake; position on foil-covered board, about 2 in. apart, for head and body. Tint fondant: 6 oz. light rose, 6 oz. dark rose. Roll out ⅛ in. thick. Use pattern to cut light rose face; position on board. Use patterns to cut dark pink bow and nose; also cut a 1 x 1½ in. strip for collar and position on board between cakes. Cut dowel rods to make two 3½ in. legs and 2 in. tail. Reroll light rose fondant ¼ in. thick. Wrap dowel rods with fondant; smooth seams. Cut slit in marshmallows and insert dowel rods; position on board. Shape ½ x 1¾ in. light rose logs for feet and position on board. Roll small pointed fondant logs for eyelashes and toenails; attach with damp brush. Attach nose. Use buttercream to pipe tip 18 rosettes over leg and tail marshmallows and tip 32 rosettes on head and body cakes. Position ear; prop up with 2 stacked marshmallows. Cover ear with tip 32 rosettes. Position bow. Use wide end of decorating tip to cut circle for knot; attach with damp brush. Serves 7.

▶ Fly Guy

Pans: 3-D Cruiser, p. 160, Mini Ball, p. 159; Cookie Sheet, Cooling Grid, p. 154

Tips: 3, 5, 6, 8, 10, 16, p. 142-143

Colors:* Lemon Yellow, Leaf Green, Violet, Rose, Copper (skin tone), Brown, Black, Orange, Royal Blue, Red-Red, p. 136

Recipes: Buttercream Icing, Roll-Out Cookies, p. 114

Also: 2008 Pattern Book (Wings, Windshield, Tail Fin and Cloud), p. 128; Comfort Grip™ Flower Cutter, p. 164; White Ready-To-Use Rolled Fondant, p. 130; Brush Set, p. 131; Cake Board, Fanci-Foil Wrap, p. 233; Flower Nail No. 7, p. 140; 4 in. Lollipop Sticks, p. 169; Wooden Dowel Rods, p. 232; White Candy Melts®†, p. 166; drinking straw (bendable), knife, white cardstock paper, colored markers

In advance: Make cookies. Prepare and roll out dough. Using knife, cut 2 main wings, 1 each tail wings, tail fin, windshield and a 3 in. circle for back of propeller. Using flower cutter, cut propeller; use knife to cut petal divisions to ¾ in. Bake and cool all cookies.

Bake and cool Cruiser and 2 Mini Ball cakes using firm-textured batter such as pound cake. Trim off roof and bumper areas from Cruiser. Position Cruiser cake on foil-wrapped board; insert 2 dowel rods through sides, about 4 in. from front and 1 in. from top, to support main wings. Attach four lollipop sticks to tail wings cookie and 1 stick at each end of windshield cookie with melted candy, leaving 1½ in. of sticks extended; let set. Attach tail fin to tail wings with melted candy; let set. Insert windshield and tail wings into cake. Ice mini ball cakes together for head and attach to cake top with icing. Pipe tip 3 outline mouth and eyes; pipe tip 5 outline ears. Cover face with tip 16 stars; overpipe nose. Add tip 16 pull-out hair. Cover Cruiser cake, main wings, tail wings and tail fin with tip 16 stars. Pipe tip 6 stripes, dots and numbers. Ice 3 in. circle cookie smooth; attach to back of propeller cookie. Cover propeller with tip 16 stars; add tip 10 dot hub. Make steering wheel using head of flower nail; pipe tip 6 outline spokes and tip 8 wheel. Cut straw to 2½ in.; insert stem of flower nail and insert into cake; place stem of flower nail so that 1 in. extends at top. For arms and hands, tint 4 oz. fondant orange and 1 oz. copper. Shape 4 x ⅝ in. logs for arms. Bend and position arms on cake. Shape ⅝ in. ball hands; flatten slightly and score fingers with knife. Attach hands to arms with damp brush; position on cake. From construction paper, cut cloud shape. Draw dots, squiggles and write message with markers. Attach to cake with icing. Serves 13.

*Combine Leaf Green with Lemon Yellow for green shown. Combine Violet with Rose for violet shown. Combine Brown and Red-Red for brown shown.

†Brand confectionery coating.

▼ Party Pitch

Pans: Soccer Ball, Mini Ball, p. 159

Tip: 2, p. 142

Colors: Red-Red, Royal Blue, Black, Brown, p. 136

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (24 oz.), p. 130; Brush Set, p. 131; Gum-Tex™, Rolling Pin, Roll & Cut Mat, p. 133

Recipe: Buttercream Icing, p. 114

Also: 2008 Pattern Book (Mouth, Tongue, Eyes, Hand, Mitt, Hat Brim), p. 128; Plastic Dowel Rods, p. 232; Parchment Triangles, p. 140; Cake Boards, Fanci-Foil Wrap, p. 233; knife, cornstarch, waxed paper

In advance: Prepare fondant pieces. Add 2 teaspoons Gum-Tex to 17½ oz. fondant. Tint as follows: 4½ oz. light brown, 3½ oz. dark brown, 4 oz. black, 2 oz. blue; reserve remaining 3½ oz. white. For Hat Brim: Roll out blue ⅛ in. thick. Use pattern to cut brim. For Bat: Shape a light brown circle ¼ x 1 in. for bottom. Use remaining light brown to shape 7½ in. long bat with 4 in. diameter top, 2½ in. diameter bottom. For Mitt: Using pattern, shape dark brown fondant, about ¾ in. thick at wrist. Press with thumb to form ball pocket. Push onto 4 in. dowel rod; use knife to shape fingers and thumb. For Hand: Using pattern, shape white fondant, about ¾ in. thick at wrist, tapering to ⅜ in. at fingers. Insert 4 in. dowel rod at wrist. Use knife to cut slits for fingers; shape and wrap around another dowel rod, lightly greased to avoid sticking. For Shoes: Shape black fondant into 2 tapered ovals, about ¾ x 3 in. long. Push onto end of 4½ in. dowel rods. Let all pieces dry 2-3 days on cornstarch-dusted surface.

Bake and cool 1 Mini Ball and ½ Soccer Ball cake. Position soccer ball on foil-covered board; ice smooth. Tint fondant as follows: 2½ oz. blue, 2 oz. red, 1½ oz. black; reserve ½ oz. white. Roll out all ⅛ in. thick. Use patterns to cut whites of eyes, pupils, mouth and tongue; position on cake. Cut ¼ in. red strips for sock stripes; attach to dowel rod with damp brush, trimming to fit. Cut ¼ x 11 in. long red strips for baseball seams; cut ¼ x 1 in. strips for stitches, pinching to V-shape. Attach using damp brush. Position arms and legs by pushing dowel rods into cake. Attach bottom circle to bat with icing and slide bat into hand. Shape ¾ in. fondant cones for spikes; use icing to attach to bottom of shoes in 2 rows, 4 spikes each. Prepare Mini Ball for rolled fondant (p. 115). Roll out blue fondant ⅛ in. thick; cover cake, trimming bottom edges. Divide into 8ths. Cut ⅛ in. wide strips; using damp brush, attach over marks for seams. Roll small ball and flatten for top button; attach with damp brush. Attach hat cake to fondant brim with icing. Position hat on ball. Serves 13.

▲ Junior Jet Set

Pan: Mini Loaf, p. 154

Candy: White Candy Melts®† (1 pk. makes 3 plaques), Primary, Garden Candy Color Sets, p. 166; Transportation Mold, p. 168; Decorator Brush Set, p. 167

Also: Parchment Triangles, p. 140

Tint a portion of melted white candy light blue. Make candy plaques (p. 126), filling each pan cavity ¼ in. thick; refrigerate until firm and unmold. For planes, tint portions of melted white candy red, green and dark blue; reserve a portion of white. Mold planes using painting method (p. 125); refrigerate until firm and unmold. Attach airplane to plaque with melted candy; let set. Use melted candy in cut parchment bag to pipe clouds and print message. Each serves 1.

▼ Custom Built

Pans: Choo-Choo Train Set, p. 160; 6 x 2 in. Round, p. 153; Cooling Grid, p. 154

Tips: 1, 2, 3, 6, 8, 12, 17, p. 142-143

Colors:* Royal Blue, Lemon Yellow, Golden Yellow, Black, Copper (skin tone), Red-Red, Brown, p. 136

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (4 oz.), p. 130; Gum-Tex™, Rolling Pin, Roll & Cut Mat, p. 133; Brush Set, p. 131

Candy: Dark Cocoa Candy Melts®†, Garden Candy Colors Set, p. 166

Recipe: Buttercream Icing, p. 114

Also: 2008 Pattern Book (claw), p. 128; Smiley Flames Chunky Candles (2 pks.), p. 185; Jumbo Stars Sprinkle Decorations, p. 138; Chocolate Ready-To-Use Decorator Icing, p. 137; Plastic Dowel Rods, p. 232; Cake Boards, Cake Circles, Fanci-Foil Wrap, p. 233; Disposable Decorating Bags, p. 140; plain donuts, waxed paper, wooden skewer, 3 x 7½ x 1 in. craft block, double-stick tape, 6 in. black cord, cornstarch, ruler, knife, toothpicks

In advance: Prepare crane claw and arm. Tint 4 oz. fondant black. Add ¼ teaspoon Gum-Tex to 1½ in. ball of fondant; roll out ⅜ in. thick. Use pattern to cut out claw; use wooden skewer to make a hole from top through bottom. Thread cord through hole, tie a knot at the bottom end and pull knot up to hole. Position candle in claw and shape to loosely hold head. Let dry on cornstarch-dusted surface at least 24 hours. Roll out remaining black fondant ⅛ in. thick. Cut a 3 x 7 in. rectangle; wrap around dowel rod, leaving 5½ in. uncovered to insert into cake, and secure with damp brush. Carefully lift candle out of dried claw. Use tape to attach cord to wooden skewer, leaving claw and 2½ in. of cord swinging free. Slide skewer into dowel rod and insert fondant in end to secure. Let dry. **Also:** Prepare tires. Tint candy black. Set donuts on Cooling Grid; cover with melted candy in cut disposable decorating bag. Let set. **And:** Prepare baseboards. Cover 8 in. cake circle, 5¼ x 8 in. cake board and craft block with Fanci-Foil. Use tape to secure craft block to center of rectangle to support crane cake.

Bake and cool 1-layer round and 3-D train cake (use firm-textured batter, such as pound cake). Create crane shape by cutting smokestack and cap off train; trim back end level. Slice about ¾ in. off front. Cut a square, approximately 3½ in., from cake slice; attach to cab top to increase height. Position crane on cut-to-fit foil-covered cake board; use tape to secure that cake board to prepared craft block base. Ice cake side smooth, building up areas as needed to make flat surfaces. Ice cab window areas smooth; cover rest of crane with tip 17 stars. For boy, pipe tip 12 ball head (smooth with finger dipped in cornstarch), tip 8 arm/body; add tip 1 outline eyes and mouth, tip 2 swirl hair, dot nose and pull-out hands. Pipe tip 6 outline details on sides. For grill, pipe tip 8 vertical supports and tip 6 horizontal lines. Pipe large dot headlights using tip 12 and small lights using tip 8. Attach tires to sides with icing; pipe tip 6 V-shaped outline treads. Insert crane arm into cake at a 45° angle; slide candle into claw, secure with melted candy if needed. Position round cake on covered cake board; ice smooth. Use tip 17 to pipe shell top and rosette bottom border. Pipe tip 3 name; position sprinkle stars. Pipe tip 17 rosette candleholders; insert candles. Serves 18.

*Combine Lemon Yellow with Golden Yellow for yellow shown.

▼ A Slice of Summertime

Pan: 8 x 2 in. Round, p. 153
Tip: 789, p. 142
Colors:* Leaf Green, Kelly Green, Red-Red, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (24 oz.), p. 130; Rolling Pin, Roll & Cut Mat, p. 133; Cutter/Embosser, p. 131
Recipe: Buttercream Icing, p. 114
Also: Fine Tip Neon Colors and Bold Tip Primary Colors FoodWriter™ Edible Color Markers, p. 130; 16 in. Featherweight® Decorating Bag, p. 140; Cake Board, Fanci-Foil Wrap, p. 233; Cake Leveler, p. 134; mini chocolate chips

Prepare favorite white cake mix; tint with ¼ teaspoon of Red-Red color. Blend in ½ cup mini chocolate chips. Bake and cool 1-layer cake. Refrigerate cake until mini chocolate chips are hardened; trim off top of cake with Cake Leveler. Ice cake sides with tip 789 and Featherweight Bag. For rind, tint 8 oz. fondant green, roll out ⅛ in. thick. Using Cutter/Embosser, cut a 1 in. wide strip and attach to cake sides; trim to fit. Draw lines on rind with FoodWriter markers. Serves 6.

*Combine Leaf Green with Kelly Green for green shown.

◀ Roll Weevils

Pan: Mini Ball, p. 159
Tips: 1, 4, p. 142
Also: Disposable Decorating Bags, p. 140; 16 oz. hot roll mix, black olives, green olives with pimentos, carrots, uncooked spaghetti, cherry tomato, cream cheese, chicken, egg or ham salad, knife, vegetable shortening

Prepare hot roll mix following package directions. Lightly grease mini ball pan with vegetable shortening and place hot roll mix in each cavity. Bake 15 minutes at 375°F; cool. Slice roll ½ in. from bottom. Cut a small circle of bread from top piece; fill with your choice of salad and replace bottom piece. Cut ¾ x ½ in. long carrot feet; cut thin slices of green olive for spots. Stir cream cheese until softened; attach feet and spots with tip 4 dots of cream cheese. Cut 1 in. long carrot tail; trim ends to a point. Cut hole in roll; insert tail and secure with cream cheese. For head, insert portion of 2 in. length of uncooked spaghetti into cherry tomato; insert remainder into roll. Pipe tip 4 dot eyes and outline mouth with cream cheese. Cut black olive pupils using wide end of tip 1; position on eyes. Refrigerate until ready to serve. Each serves 1.

▶ Crispy Bee

Pans: Mini Ball, p. 159; Cooling Grid, p. 154
Colors: Lemon Yellow, Black, Royal Blue, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (24 oz.), Neon Colors Fondant Multi Pack, p. 130; Cutter/Embosser, p. 131; Gum-Tex™, Rolling Pin, Roll & Cut Mat, p. 133; Heart Cut-Outs™, p. 132
Candy: White Candy Melts®†, Primary, Garden Candy Color Sets, p. 166
Recipe: Favorite crisped rice cereal treats (1 recipe)
Also: Flower Former Set, p. 140; sugar ice cream cones, black shoestring licorice, waxed paper, cornstarch, vegetable pan spray

In advance: Make fondant wings. Tint 2 in. ball of fondant light blue and add ¼ teaspoon of Gum-Tex. Roll out fondant ⅛ in. thick; cut 2 wings using medium heart Cut-Out. Let dry inside medium flower former dusted with cornstarch.

Prepare crisped rice cereal treats (1 recipe makes 10 treats); tint melted butter/marshmallow mixture yellow, add crisped rice cereal and mix. Press into lightly sprayed mini ball pan and inside sugar cones; remove mini ball shapes and place on waxed paper sprayed lightly with vegetable pan spray. Tint melted white candy green using green and yellow candy colors. Stand sugar cone on cooling grid; cover with melted candy (p. 126) and let set on waxed paper-covered board. Attach mini ball treat to cone with melted candy, shaping treat mixture around top of cone; let set. Roll out neon orange fondant ⅛ in. thick; cut an 18 x ½ in. wide strip using wavy-edge wheel of Cutter/Embosser. Wrap strip around cone and attach with melted candy. For eyes, roll ¾ in. balls of white fondant and ¼ in. flattened balls of black fondant; attach with melted candy. For nose, shape a 1 x ½ in. wide purple cone; attach. Cut licorice antennae and mouth; attach. For antenna ends, roll ¼ in. pink balls; push onto licorice. Attach wings with melted candy; let set. Each serves 1.

†Brand confectionery coating.

▶ They're Guests, Not Pests!

Pans: 8, 12 x 2 in. Round, p. 153; Sports Ball Set, Mini Ball, p. 159; Cookie Sheet, p. 154

Tip: 5, p. 142

Colors:* Sky Blue, Leaf Green, Lemon Yellow, Golden Yellow, Violet, Rose, Orange, Black, p. 136

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant, p. 130 (37 oz.), p. 130; Gum-Tex™, Rolling Pin, Roll & Cut Mat, p. 133; Ribbon Cutter/Embosser Set, Brush Set, p. 131

Candy: White, Yellow, Orange Candy Melts®† (1 pk. each), Primary, Garden Candy Color Sets, p. 166

Recipe: Buttercream Icing, p. 114

Also: Heart Plastic Nesting Cutter Set, p. 163; Flower Nail No. 7, p. 140; Wooden Dowel Rods, p. 232; 4 in. Lollipop Sticks, p. 169; 14 in. Silver Cake Base, 8 in. Cake Circle, p. 233; 6 in. Separator Plate, p. 231; toothpicks, knife, cornstarch, waxed paper, ruler, pastry brush, craft knife

In advance: Make fondant pieces (p. 121). When pieces are dry, complete small bugs. For spider, roll 2⅛ and 1¼ in. balls for body; position on toothpick. Roll 3 x ¼ in. logs for legs; shape with a 45° angle. Roll small balls for feet. Insert spider legs in body. Insert wings and attach stinger and spider feet with damp brush. For inchworm, roll balls for body in graduating sizes, ½, ¾, 1, 1¼, 1 and ¾ in. diameter. Roll and flatten small balls of fondant for eyes and pupils; roll thin logs for mouths. Attach features on small bugs using damp brush. Use a toothpick to poke holes in head and ball antennae tips. Assemble and position antennae; secure with melted candy.

Mold large candy bee. Melt yellow and orange candy; add candy color for brighter shades shown. Using mini ball pan for head and sports ball pan for body, mold candy shells (p. 125), 2 of each size, by brushing melted candy up insides of pans with a pastry brush. Let set. Add additional layers for a thicker shell; chill completely and unmold. Rub edges over warm cookie sheet and attach halves to form ball; smooth seams. Roll out black fondant ⅛ in. thick. Using ribbon cutter with zigzag wheel and 1 in. spacer, cut stripes. Wrap around body and secure with melted candy. Roll a 2 in. cone for stinger; attach with melted candy. Roll fondant balls for eyes and pupils, log for mouth. Using melted candy, attach features and nose; attach head to body. Bend lollipop sticks for antennae; use tip of craft knife to make small, tight-fitting holes in head and insert sticks. Paint with melted candy; when dry, push on ball tips. Cut ¾ in. off bottom of heart wings; attach lollipop stick to back with melted candy. Using warm tip of flower nail, make small, tight-fitting holes in body and insert sticks; secure with melted candy. Bee will be attached to legs at party.

Ice smooth 1-layer 12 in. and 2-layer 8 in. cakes and prepare for Stacked Construction (p. 112) on base. Pipe tip 5 bead bottom border on 8 in. cake. For grass, roll out green fondant ⅛ in. thick. Cut 1 in. strips; use knife to make ¾ in. slits, ⅛ in. apart. Attach 2 layers of grass around base of cake; separate and shape blades of grass. Cut 4 dowel rods to 7 in. long. Roll out black fondant ⅛ in. thick; cut 3 x 1 in. rectangle and wrap around one end of rod, securing with damp brush. Use separator plate to mark feet on cake top. Push dowel rod legs into cake at marks. Take a 1½ in. ball of fondant and wrap around leg for each foot. Using melted candy, attach small bugs. **At party:** Attach large bee to legs with melted candy. Serves 40.

▶ Daisy Dipper

Pan: Dancing Daisy Flower, p. 158; Cookie Sheet, Cooling Grid, p. 154
Recipes: Your 2 favorite dips
Also: Leaf Cut-Outs™, p. 132; hot roll mix (two 1 lb. boxes), 3½ in. diameter custard cup, knife, sandwich bread, cherry tomatoes, carrot and celery sticks, lemon leaves, serving platter

In advance: Mix and bake bread in flower pan according to package directions; you will need 1½ recipes to fill pan. Press dough into greased pan; let rise. Bake and cool. Prepare dips; refrigerate until serving time.

Use largest leaf Cut-Out to cut sandwich bread leaves (about 20). Place on cookie sheet and toast in 400° oven for 7-8 minutes. Arrange bread leaves and lemon leaves on platter; position daisy bread. Use knife to cut and pull bread out of center and petals. Fill petals with dip; place custard cup in center and fill with vegetables.

◀ Cheese Daisies

Fondant: Flower, Round Cut-Outs™, p. 132
Also: 11¾ in. Lollipop Sticks, p. 169; 4 in. clay flower pot, craft block, deli-style yellow Cheddar and white American cheese (½ in. thick), cream cheese, parsley, knife

Use medium and largest flower Cut-Outs to cut 12 assorted Cheddar and American cheese blossoms. Use smallest round Cut-Out to cut centers in opposite color cheese; attach with cream cheese. Insert Lollipop Sticks. Cut craft block to fit snugly in bottom of pot. Arrange flowers in pot just before serving; trim sticks to vary heights. Use cream cheese to attach some parsley to sticks; arrange remaining parsley around bottom. Each serves 1.

▶ Sunflower Mousse

Pan: Sunflower, p. 155
Colors:* Lemon Yellow, Golden Yellow, p. 136
Recipe: Cream Cheese Mousse, p. 114
Also: Cake Boards, Fanci-Foil Wrap, p. 233; large chocolate chips, vegetable oil pan spray

Lightly spray pan with vegetable oil pan spray. Prepare mousse recipe; tint yellow. Pour into prepared pan. Refrigerate at least 6 hours or overnight to set. Unmold onto serving plate. To unmold, dip bottom of pan in cool water for no more than 10 seconds. Position chocolate chips at center. Refrigerate until serving time. Serves 16.

*Combine Golden Yellow with Lemon Yellow for yellow shown.

◀ Polar Pansies

Pans: Silicone Mini Flower Mold, p. 149; Cookie Sheet, Cooling Grid, p. 154
Candy: White Candy Melts®†, Primary Candy Colors Set, p. 166
Also: Yellow Colored Sugar, p. 139; 8 in. Cookie Treat Sticks, p. 165; Cake Boards, p. 233; Disposable Decorating Bags, p. 140; ice cream, vegetable pan spray, jelly spearmint leaves, knife, waxed paper

Spray mold cavities with vegetable pan spray. Fill with softened ice cream, pressing firmly. Freeze for at least 6 hours. Unmold onto waxed paper-covered board; refreeze for about 30 minutes. Tint candy yellow. Remove flowers from freezer and insert sticks. Spatula ice backs with melted candy; refreeze for about 30 minutes. Place Cooling Grid over pan lined with waxed paper. Place flowers, iced side down, on grid. Quickly coat with melted candy in cut disposable bag; tap grid to smooth coating. Sprinkle with colored sugar; refreeze for about 1 hour. Cut small slit in spearmint leaves; press onto stick. Attach Candy Melts wafer to center using melted candy. Freeze until serving time. Each serves 1.

▶ Fluffy Flower

Pans: Silicone Mini Flower Mold, p. 149; Cookie Sheet, Cooling Grid, p. 154
Tip: 32, p. 143
Candy: White Candy Melts®†, Garden Candy Colors Set, p. 166; Decorator Brush Set, p. 167
Recipe: Strawberry Mousse, p. 114
Also: Flower Formers Set, Disposable Decorating Bags, p. 140; fine tip artist brush, lemon leaves, candy-coated chocolates

In advance: Prepare candy shells (p. 125) in flower mold. Let set.
Also: Make candy leaves. Tint melted white candy green. Brush melted candy onto back of lemon leaf; let dry in medium flower former. Later, peel off leaf and paint vein lines on candy using fine tip brush and green candy color.

Prepare mousse and fill candy shells using tip 32 rosettes. Position candy-coated chocolate in center. Position leaf. Each serves 1.

†Brand confectionery coating.

◀ Sprays of Color

Pans: Petal Set (12 x 2 in. used), 6 x 2 in. Round, p. 153
Tips: 2A, 3, 12, p. 142
Colors:* Royal Blue, Lemon Yellow, Kelly Green, Violet, Rose, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant, p. 130; Gum Tex™, Rolling Pin, Roll & Cut Mat, p. 133; Cutter/Embosser, Brush Set, p. 131; Flower, Leaf Cut-Outs™, p. 132
Recipe: Buttercream Icing, p. 114
Also: 2008 Pattern Book (Flower Pot), p. 128; White Candy Melts®†, p. 166; Cake Boards, Fanci-Foil Wrap, Dowel Rods, Flower Spikes, p. 232; Parchment Triangles, p. 140; 22-gauge florist wire, wire cutters, ruler, cornstarch, waxed paper

In advance: Make fondant flowers and leaves. Mix 8 oz. fondant with 2 teaspoon Gum-Tex. Tint yellow, rose, violet and green; roll out ⅛ in. thick. Using Cut-Outs, cut 14 large and 21 medium flowers in assorted colors; cut 35 leaves using smallest cutter from leaf set. Roll out white fondant ⅛ in. thick. Cut large flower centers using wide end of tip 2A, small centers using narrow end; roll into balls. Attach centers using damp brush. Let all dry on cornstarch-dusted surface. Cut 20 wires each in 5 and 8 in. lengths; attach flowers and leaves using melted candy in cut parchment bag.

Ice smooth 1-layer round and 2-layer petal cakes; prepare for Stacked Construction (p. 112). Pipe tip 3 ball bottom border around 6 in. cake. Tint 2 oz. portions of fondant blue, yellow, violet and rose. Roll out fondant ⅛ in. thick. Use pattern to cut flower pots; attach to cake sides, curving to fit petals. Cut 4½ x ½ in. strips for flower pot front rims; trim to fit and attach to edge of cake. Cut 4½ x ⅜ in. strips for flower pot back rims; trim to fit and position on cake top. Decorate rose and blue pots with ¼ in. fondant strips; cut to fit and attach. Decorate yellow and violet pots with small fondant balls. Roll out fondant ¼ in. thick and cut circles with narrow end of tip 12; roll into balls and attach. Pipe tip 3 ball border between pots. Insert flower spikes in pots and cake top; position flowers. Trim wires to fit; use a bit of fondant inside spike as needed for support. Serves 44.

*Combine Violet with Rose for violet shown.

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Make Them Stars!

Ask any kid–there's a big difference between seeing their favorite characters on the screen and having them make a birthday house call. Imagine how much it would mean to have a decorated Diego waiting at the table with a handful of balloon cakes and cookie place markers that spell everyone's name in candy! Or think of the thrills when kids see Pablo from The Backyardigans smiling back against a galaxy of colorful fondant stars. In our superstar lineup, you'll also find classic characters with fresh new looks, including Tink, Ariel, Superman and Spider-Man. Plus big hits like Cars, with Lightning McQueen cruising through a cityscape of neon fondant. Give them a birthday that's ready for prime time!

Instructions for projects shown on these two pages are on page 24.

The *Diego* Dash

Pans: *Go, Diego, Go!*, p. 170; Mini Ball, p. 159
Tips: 3, 16, 366, p. 142-143
Colors: *Go, Diego, Go!* Icing Color Set (skin tone, brown, blue, black), p. 170; Royal Blue, Red-Red, Lemon Yellow, Terra Cotta, Leaf Green, Orange, p. 136
Recipe: Buttercream Icing, p. 114
Also: Cake Boards, Fanci-Foil Wrap, p. 233; Flowerful Medley Sprinkles Assortment, p. 138; red, yellow and blue curling ribbon (18 in. each), toothpicks, cornstarch

Bake and cool 3 Mini Ball balloon cakes. Position on cut-to-fit cake boards and cover with tip 16 stars. Pipe tip 16 rosette knot and insert ribbon. Bake and cool *Diego* cake. Position on foil-covered cake board cut 1 in. wider than cake on all sides. Ice cake sides and background areas smooth. Using tip 3, pipe details. Outline and pipe in mouth, tongue, eyes and irises (smooth with finger dipped in cornstarch). Add dot pupils and highlights. Outline and pipe in watch, vest patch, strap, shoe accents and soles (smooth with finger dipped in cornstarch). Cover all remaining areas with tip 16 stars. Use tip 3 to overpipe outline eyebrows; outline and pipe in blue edging on vest front (smooth with finger). Use 2 shades of green to pipe tip 366 leaves for bottom border. Position confetti sprinkles on cake sides and background areas. Position balloon cakes; push ribbons into hand. Serves 15.

A Pal at Your Place!

Pans: Non-Stick Cookie Sheet, Cooling Grid, p. 151
Tips: 2, 3, 5, 6, p. 142
Colors: *Go, Diego, Go!* Icing Color Set (skin tone, brown, blue, black), p. 170; Royal Blue, Lemon Yellow, Leaf Green, p. 136
Candy: Candy Melts®† (White, Orange, Red, Green, Yellow), p. 166; Alphabet Candy Mold, p. 168
Recipes: Royal Icing, Roll-Out Cookies, p. 114
Also: 2008 Pattern Book (*Diego* Body, Easel Back), p. 128; *Go, Diego, Go!* Icing Decorations, p. 170; 101 Cookie Cutters Set, p. 162; Cake Boards, p. 233; Disposable Decorating Bags, p. 140; Meringue Powder, p. 137; waxed paper, knife, ruler

In advance: Make *Diego* using royal icing. Copy pattern, attach to board and cover with waxed paper. Outline and pipe in shirt, vest and shorts with tip 6, shoes with tip 5, arms and legs with tip 3, waving hand with tip 2. Pipe tip 2 dots for badge. Position icing decoration head; pipe tip 2 outline neck. Let dry. **Also:** Mold candy letters using melted candy in cut Disposable Decorating Bags. Make large initials using alphabet cutters from 101 Cutters Set; place on Non-Stick Cookie Sheet and fill ¼ in. deep. Refrigerate until firm; carefully unmold. Make remaining letters for names using Alphabet Candy Molds. Let set; unmold.

Prepare and roll out cookie dough. Cut rectangle plaques 2½ in. high, 6 in. wide for 5 letter names, adding ½ in. to width for each additional letter. Use pattern to cut 2 easel backs for each plaque. Bake and cool all cookies. Cover plaques with melted candy (p. 126); let set. Attach candy letters with melted candy. Attach *Diego* to plaque with royal icing; pipe hand and fingers on large letter with tip 2 outlines. Let set. Attach easel backs to cookies with melted candy. Each serves 1.

Diego Delivers!

Pans: 6 x 2 in. Round, p. 153; Cookie Sheet, Cooling Grid, p. 154
Tips: 2, 5, 6, 10, 233, p. 142-143
Colors:* Royal Blue, Kelly Green, Burgundy, Brown, Red-Red, p. 136
Recipes: Buttercream, Royal Icings, Roll-Out Cookies, p. 114
Also: 2008 Pattern Book (Tree Top), p. 128; *Go, Diego, Go!* Candle, p. 170; Cake Dividing Set, p. 135; 10 in. Cake Boards, Fanci-Foil Wrap, p. 233; Piping Gel, Meringue Powder, p. 137; White Candy Melts®†, p. 166; Decorator Brush Set, p. 167; pretzel rods, granulated brown sugar, knife, spatula, toothpicks

In advance: Make cookie tree for cake top. Prepare and roll out dough; trace treetop pattern with toothpick and cut with knife. Bake and cool. Using tip 10 and royal icing, pipe in treetop; let dry. Attach pretzel rod using melted candy; let set.

Ice 2-layer cake smooth and position on foil-wrapped 10 in. cake board. Using spatula, ice grassy area on cake top and random hills around bottom. Use Cake Dividing Set to divide cake into 6ths. At each division pipe a tip 6 swirl tree top; add tip 5 outline trunk and branches. Use darker green to pipe tip 2 outline flower stems and pull-out dot leaves; add tip 2 pull-out dot flowers. Sprinkle brown sugar sand on board around cake. Pipe tip 233 grass bottom border. Tint Piping Gel blue; spread on board for water. Insert tree in cake top; position candle. Serves 12.

*Combine Brown with Red-Red for brown shown.

†Brand confectionery coating.

Diego Spies a Shortcut

Pan: Standard Muffin, p. 154
Tip: 352, p. 143
Color: Kelly Green, p. 136
Recipe: Buttercream Icing, p. 114
Also: *Go, Diego, Go!* Topper, Picks, Standard Baking Cups, p. 170

Bake and cool cupcakes in *Diego* Baking Cups. Spatula ice tops; position topper and picks. Use darker green to pipe tip 352 leaves. Each serves 1.

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▲ Ice and Go with *Pablo*

Pan: Standard Muffin, p. 154
Tip: 4, p. 142
Colors:* Red-Red, Christmas Red, Golden Yellow, Orange, p. 136
Recipe: Buttercream Icing, p. 114
Also: *The Backyardigans* Baking Cups, Icing Decorations, p. 171

Ice cupcakes smooth with spatula. Edge with tip 4 outlines. Position icing decoration. Each serves 1.

*Combine Red-Red with Christmas Red for red shown. Combine Golden Yellow with Orange for yellow shown.

▶ Sweet Dreams, *Dora!*

Pans: *Dora the Explorer*, p. 176; Cookie Sheet, Cooling Grid, p. 165

Tips: 2, 3, 13, 16, 21, p. 142-143

Colors: *Dora the Explorer* Icing Color Set (red, pink, brown, skin tone), p. 176; Kelly Green, Royal Blue, Orange, Lemon Yellow, Black, Copper (skin tone), Violet, p. 136

Recipes: Buttercream, Color Flow Icings, Roll-Out Cookies, p. 114

Also: 101 Cookie Cutters Set, p. 162; Star Plastic Nesting Cutter Set, p. 163; Cake Boards, Fanci-Foil Wrap, p. 233; Yellow Cake Sparkles, p. 139; Color Flow Mix, p. 137; cornstarch

In advance: Make cookie stars. Prepare and roll out dough; cut 5 stars using smallest nesting cutter and 4 stars using 3 in. nesting cutter. Bake and cool cookies. Cover cookies with thinned color flow icing (p. 126). Sprinkle small stars with Cake Sparkles. Let dry. **Also:** Use tip 3 and full-strength color flow to pipe features on large stars. Outline and flow in eyes and mouths; add dot pupils and outline eyebrows. Let dry. **And:** Make bear cookie. Cut cookie using bear from 101 Cutter Set; bake and cool. Use tip 2 and buttercream to outline all details. Pipe in eyes, eyebrows, dot nose, vest stripes, pipe in tummy, inside ears and paw pads (pat smooth with finger dipped in cornstarch). Outline and pipe in vest accents; pipe dot pupils. Outline Dora's fingers, cover body and *Dora's* fingers with tip 13 stars.

Ice cake sides and background areas smooth. Outline all details with tip 3. Use tip 3 to outline and pipe in eyes, irises, mouth and tongue (smooth with finger). Add tip 3 dot pupils and highlights. Cover *Dora* with tip 16 stars; add tip 3 dot buttons. Position bear cookie. Pipe tip 21 star bottom border. Position star cookies. Cake serves 12; each cookie serves 1.

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◀ Very Important Penguin!

Pan: *The Backyardigans*, p. 171

Tips: 3, 12, 16, 21, p. 142-143

Colors:* *The Backyardigans* Icing Colors Set (yellow, blue, red, black), p. 171; Orange, Leaf Green, Sky Blue, Royal Blue, Violet, Rose, Golden Yellow, Lemon Yellow, Red-Red, p. 136

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (96 oz.), p. 130; Rolling Pin, Roll & Cut Mat, p. 133; Brush Set, Easy-Glide Fondant Smoother, p. 131

Recipe: Buttercream Icing, p. 114

Also: 2008 Pattern Book (Starburst Background Sections), p.128; Jumbo Stars Sprinkles, p. 138; Cake Boards, Fanci-Foil Wrap, p. 233; Piping Gel, p. 137; 17 x 19 in. foamcore board (¼ in. thick), knife, cornstarch, waxed paper, toothpicks

In advance: Make fondant background. Tint fondant, 8 oz. for each color, to lighter shades of blue, violet, orange, green and yellow; take 4 oz. of each color and tint to corresponding darker shades. Roll out ⅛ in. thick. Use pattern to cut stars from lighter shades and base pieces from darker shades. Let dry on cornstarch-dusted surface. **Also:** Prepare base board. Wrap foamcore in foil; brush lightly with Piping Gel. Cover board with 54 oz. white fondant; smooth with Fondant Smoother.

Position *Pablo* cake on foil-covered cake board cut slightly larger than cake. Ice sides and background areas smooth. Outline features with tip 3. Outline and pipe in eyes with tip 12 (smooth with finger dipped in cornstarch). Using tip 3, add dot pupils and highlights, outline and pipe in bow tie, beanie and propeller (shape and smooth with finger). Pipe in tongue and outline mouth with tip 3; pipe beak top and bottom; overpipe edge of top beak and indent with brush edge. Cover remainder of head and body with tip 16 stars. Overpipe tip 3 outline eyebrows and eyelids. Use toothpick to mark cake size on base board. Arrange fondant background pieces, securing to board with damp brush. Position cake; pipe tip 21 shell bottom border. Position star sprinkles. Serves 12.

*For fondant, combine Royal Blue with Sky Blue for blue shown, Violet with Rose for violet shown, Orange with Red-Red for orange shown and Leaf Green with Lemon Yellow for green shown.

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◀ Making the Day Magical

Pans: 6, 8 x 2 in. Round, p. 153

Tips: 1, 3, 13, 129, 349, 352, p. 142-143

Colors:* Royal Blue, Violet, Rose, Leaf Green, Kelly Green, Teal, p. 136

Recipes: Buttercream, Royal Icings, p. 114

Also: *Disney Fairies* Candle, p. 172; Blue, Violet Color Mist™ Food Color Spray, p. 136; Meringue Powder, p. 137; Dowel Rods, Flower Spikes (4), p. 232; Cake Circles, 10 in. Silver Cake Base, p. 233; white 22-gauge florist wire (4 pieces, each 16 in. long), florist tape, waxed paper, knife

In advance: Make royal icing flowers and stars. Pipe 30 tip 129 drop flowers in dark rose with tip 3 dot centers in white. Pipe 30 each violet, light rose and teal tip 13 stars. Make extras to allow for breakage. Let dry.

Ice 2-layer cakes smooth with buttercream. Prepare for Stacked Construction (p. 112) and position on Cake Base. Spray with blue, then violet, Color Mist. Using buttercream, pipe tip 3 message, random dots and various flower stems on cake sides. Attach flowers with dots of icing. Use 2 shades of green and tips 349 and 352 to pipe assorted leaves on stems and bottom borders. Pipe random tip 1 outline and dot starbursts on cake sides. Group wires into pairs; twist both ends of each pair together. Wrap ends in florist tape; shape wires into curls. Secure both ends in Flower Spikes using royal icing. Insert spikes in cake sides and cover hole with icing. Attach stars to wires with dots of royal icing. Position candle on cake top. Serves 32.

*Combine Violet with Rose for violet shown. Combine Rose with Violet for rose shades shown.

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▼ Wish Upon a Star

Pans: Star Cookie Treat, p. 165; Cooling Grid, p. 154

Color: Lemon Yellow, p. 136

Recipes: Roll-Out Cookies, Poured Cookie Icing, p. 114

Also: *Disney Fairies* Icing Decorations, p. 172; White Cake Sparkles™, p. 139; 8 in. Cookie Treat Sticks, p. 165

Prepare dough. Bake and cool cookie treats on sticks. Cover with poured icing (p. 126); immediately sprinkle with Cake Sparkles. Attach Icing Decorations with icing dots. Each serves 1.

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◀ Her Garden Glistens

Pan: *Disney Fairies*, p. 172

Tips: 2, 3, 5, 16, p. 142-143

Colors:* *Disney Fairies* Icing Colors Set (blue, yellow, red, skin tone), p. 172; Violet, Rose, Leaf Green, Black, p. 136

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (48 oz.), White Pearl Dust, p. 130; Gum-Tex™, Rolling Pin, Roll & Cut Mat, p. 133; Flower, Leaf Cut-Outs™, p. 132; Fondant Shaping Foam, Confectionery Tool Set, Brush Set, Easy-Glide Fondant Smoother, p. 131

Recipe: Buttercream Icing, p. 114

Also: Lily Nail Set, Flower Former Set, p. 131; Blue, Violet Color Mist™ Food Color Spray, p. 136; Piping Gel, p. 137; aluminum foil, cornstarch, tea strainer, non-toxic pastel chalk (greens, yellows), 18 in. foamcore circle (¼ in. thick)

In advance: Make fondant flowers and leaves. Combine 1 teaspoon Gum-Tex with 12 oz. fondant. Tint 8 oz. fondant green; roll out ⅛ in. thick. Cut 30 leaves with largest cutter, 20 with medium cutter. Place each leaf on thin shaping foam and score vein lines using small veining tool from set. Let dry on flower formers dusted with cornstarch. Tint 2 oz. light and 2 oz. dark violet; roll out ⅛ in. thick. Cut 3 flowers in each color with largest cutter, 3 in each color with medium cutter. Make foil cups by pushing 4 in. foil squares halfway down into 1⅝ and 2½ in. lily cups. Shape flower in cup; roll small white ball centers and attach with damp brush. Remove and let dry. **Also:** Grate chalk in tea strainer to make "dust" in 2 shades of green and 2 shades of yellow; brush onto leaves. Brush leaves and flowers with Pearl Dust. **And:** Cover base board (p. 124). Tint 35 oz. fondant blue. Cover base board; smooth with Fondant Smoother. Spray with blue and violet Color Mist to vary shading.

Ice sides and background areas of cake smooth. Outline details and pipe in features with tip 3. Pipe in eye and mouth (smooth with finger dipped in cornstarch). Pipe in lips, irises then pupils; smooth. Add dot eye highlights. Overpipe upper eyelids (pat slightly). Cover face and hair with tip 16 stars. Pipe tip 3 strings on ponytail. Pipe tip 2 pull-out eyelashes. Position cake on base board; pipe tip 5 bead bottom border. Pipe tip 5 vines on circle. Attach leaves and flowers with icing. Pipe tip 2 outline and dot sparkles. Serves 12.

*Combine Violet with Rose for dark violet. Combine Rose with Violet for light violet.

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▲ Tink's Here in a Blink!

Pan: Standard Muffin, p. 154

Colors:* Violet, Rose, p. 136

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant, p. 130; Round Cut-Outs™, p. 132; Rolling Pin, Roll & Cut Mat, p. 133; Brush Set, p. 131

Recipe: Buttercream Icing, p. 114

Also: *Disney Fairies* Baking Cups, Fun Pix®, Icing Decorations, p. 172; White Cake Sparkles, p. 139; cornstarch

In advance: Make circles. Tint portions of fondant violet and rose; roll out ⅛ in. thick. Cut circles using smallest Cut-Out. Brush with water and sprinkle with Cake Sparkles; let dry on cornstarch-dusted surface.

Ice cupcakes smooth. Position circles; insert pick or position icing decoration in center. Each serves 1.

*Combine Violet with Rose for violet shown.

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▶ Think Tink

Pans: Silicone Mini Flower Mold, p. 149; Cookie Sheet, Cooling Grid, p. 154

Tip: 8, p. 142

Colors:* Rose, Violet, p. 136

Also: *Disney Fairies* Party Toppers, p. 172; Ready-To-Use Decorator Icing, p. 137; cornstarch

Bake and cool cakes in silicone mold supported by cookie sheet. Tint a portion of icing light violet and heat to pouring consistency; cover cakes with poured icing (p. 126). Let set. Tint remaining full-strength icing darker violet; outline and pipe in teardrop-shaped petals with tip 8 (smooth with finger dipped in cornstarch). Position topper. Each serves 1.

*Combine Violet with Rose for violet shades shown.

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◀ Bright Blossoms *Pooh*

Pan: *Pooh*, p. 179

Tips: 4, 5, 8, 10, 12, 16, p. 142-143

Colors: *Pooh* Icing Color Set (*Pooh* gold, green, black), p. 179; Kelly Green, Lemon Yellow, Violet, Rose, Orange, p. 136

Fondant/Gum Paste: Neon Colors Fondant Multi Pack, p. 130; Flower Cut-Outs™, p. 132; Rolling Pin, Roll & Cut Mat, p. 133

Recipe: Buttercream Icing, p. 114

Also: Flower Plastic Cutter, p. 163; Candy Melting Plate, p. 167; Cake Boards, Fanci-Foil Wrap, p. 233; cornstarch, aluminum foil, 3½-4 in. diameter round container

In advance: Make fondant flowers. Cut 6 x 12 in. strip of foil; fold into 6 in. square. Set foil over round container; press to form shallow cup, about ¾ in. deep, and dust with cornstarch. Roll out orange fondant ⅛ in. thick. Cut large flower using cookie cutter. Set in foil cup to dry. Roll out orange and yellow fondant ⅛ in. thick. Cut 8 of each color using medium flower Cut-Out. Let dry in Candy Melting Plate dusted with cornstarch.

Position cake on foil-wrapped board. Ice sides and background areas smooth. Using tip 4, outline *Pooh* and pipe in nose and eyes. Cover shirt and body with tip 16 stars. Pipe tip 8 outline flower stem. Pipe elongated shell inner petals using tip 12 for large flower, tip 5 for small flowers. Add dot centers using tip 12 for large flower, tip 4 for small flowers. Add tip 10 bead bottom border. Attach flowers with icing dots. Serves 12.

▲ A Hunnysuckle from *Pooh*!

Pans: Cookie Sheet, Cooling Grid, p. 165

Tips: 8, 12, p. 142

Colors:* Violet, Rose, p. 136

Cookie: Flower Plastic Cutter, p. 163; 6 in. Cookie Treat Sticks, p. 165

Recipes: Buttercream Icing, Roll-Out Cookies, p. 114

Also: *Pooh* Icing Decorations, p. 179; Yellow Candy Melts®†, p. 166; Disposable Decorating Bags, p. 140; Cake Boards, p. 233; waxed paper

Prepare and roll out dough. Cut cookies with flower cutter; bake and cool. Cover cookies with melted candy in cut bag (p. 126). When set, attach lollipop stick to back using melted candy; let set. In buttercream, pipe tip 12 elongated shell petals. Pipe tip 8 spiral flower center. Position icing decoration. Each serves 1.

*Combine Violet with Rose for violet shown.

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Based on "Winnie the Pooh" works by A. A. Milne and E. H. Shepard.

▶ *Lightning* in Neon

Pan: *Cars*, p. 174

Tips: 3, 16, 21, p. 142-143

Colors: *Cars* Icing Color Set (yellow, blue, red, black), p. 174; additional Black and Lemon Yellow (for background), Leaf Green, Rose, Royal Blue, Orange, Violet, Red-Red, p. 136

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (96 oz.), p. 130; Easy-Glide Fondant Smoother, p. 131; Rolling Pin, Roll & Cut Mat, p. 133; Alphabet/Number Cut-Outs™, p. 132

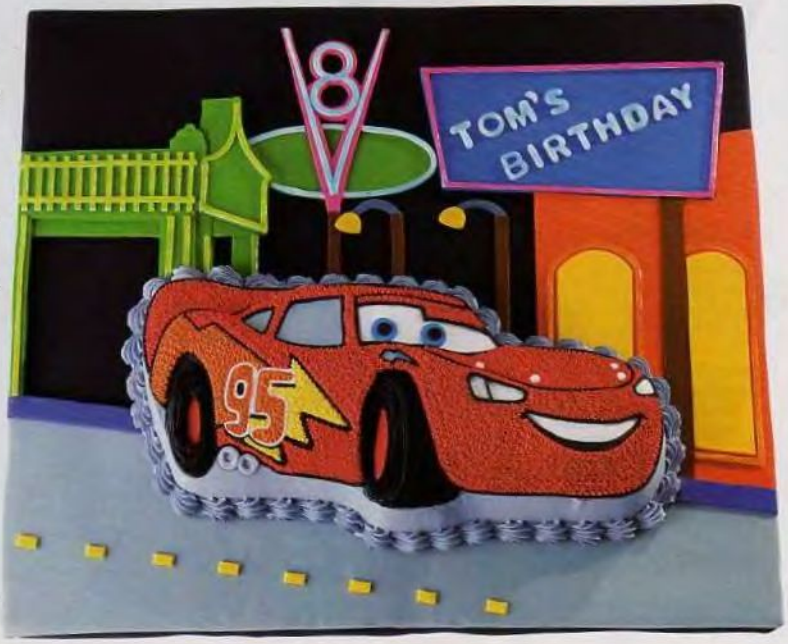
Recipe: Buttercream Icing, p. 114

Also: 2008 Pattern Book (Background Sections), p. 128; Piping Gel, p. 137; Fanci-Foil Wrap, p. 233; 20 x 17½ x ½ in. thick foamcore board, knife, cellophane tape

One day in advance: Tint fondant for board as follows: 14 oz. gray (use a small amount of black), 36 oz. black, 10 oz. green, 8 oz. orange, 7 oz. blue, 4 oz. each rose, violet, yellow; 3 oz. brown, 1 oz. dark gray; reserve 4 oz. white. Use patterns to make fondant-covered background board (p. 121).

Bake and cool *Lightning McQueen* cake. Ice cake sides, background areas, headlights, mouth, front windshield, side windows and blue lightning bolt smooth. Using tip 3, outline car details and number; add dot rivets on hood. Pipe in eyes with tip 3 (smooth with finger dipped in cornstarch); add tip 3 dot pupils. Cover tires with tip 16 lines. Cover car, lightning bolt and number with tip 16 stars. Add tip 3 outline muffler. Pipe tip 21 shell bottom border. Position cake on fondant-covered board. Serves 12.

*Combine Leaf Green with Lemon Yellow for green shown. Combine Violet with Rose for violet shown. Combine Brown with Red-Red for brown shown. Combine Lemon Yellow with Leaf Green for yellow Piping Gel highlights shown.



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▲ Sea Snacks

Pan: Standard Muffin, p. 154
Tips: 14, 352, p. 143
Colors: Royal Blue, Rose, Kelly Green, p. 136
Recipe: Buttercream, Royal Icings, p. 114
Also: Cake Boards, Fanci-Foil Wrap, p. 233; *Disney Princess* Baking Cups, Party Toppers, p. 173; Meringue Powder, p. 137, waxed paper

In advance: Make 2 coral clusters and 1 sea plant group for each cupcake using royal icing. Cover board with waxed paper and pipe tip 14 coral branches in random shapes, approximately 1½ x 1½ in. wide. For sea plants, pipe tip 352 leaves in heights up to 2 in. Make extras to allow for breakage; let dry overnight.

Spatula ice cupcakes in buttercream, using swirl motion. Position topper and insert royal icing decorations. Each serves 1.

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▲ Adorable *Ariel*

Pan: *Disney Princess*, p. 173
Tips: 3, 6, 14, 16, 352, p. 142-143
Colors:* *Disney Princess* Icing Color Set (copper for skin tone), lavender, no-taste red, sky blue), p. 173; Rose, Lemon Yellow, Black, Royal Blue, Kelly Green, Leaf Green, p. 136
Candy: Seashells Candy Mold, 168; White Candy Melts®†, Primary and Garden Candy Colors Set, p. 166
Recipe: Buttercream Icing, p. 114
Also: Cake Boards, Fanci-Foil Wrap, p. 233; granulated brown sugar

In advance: Make 17 candies. Tint portions of melted white candy pink and orange. Make marbleized seashells (p. 125) using Seashells Mold; refrigerate until firm and unmold.

Position cake on foil-wrapped board at least 2 in. larger than cake. Ice cake sides smooth. Use tip 3 to outline all details. Pipe in eyes, lips and flower center with tip 3. Cover body, swimsuit, face and hair with tip 16 stars; pipe tip 3 eyelashes. Pipe tip 14 outline coral and tip 352 sea plants on cake sides. Spatula ice cake board around bottom border; pipe tip 6 random zigzags. Immediately cover with granulated brown sugar. Position candy shells. Serves 12.

*Combine Rose with Lemon Yellow for rose mouth.

†Brand confectionery coating.

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▶ The Sea's Calling You

Pan: 8 x 2 in. Round, p. 153
Tips: 3, 6, 14, p. 142-143
Colors: Royal Blue, Rose, Leaf Green, p. 136
Recipe: Buttercream Icing, p. 114
Also: *Disney Princess* Icing Decorations (3 pks.), Candle, p. 173; Blue Color Mist™ Food Color Spray, p. 136; 10 in. Cake Circle, Fanci-Foil Wrap, p. 233

Ice 2-layer cake smooth in light blue buttercream; place on foil-wrapped board. Randomly spray sides and top for water effect. Attach *Flounder* decorations to cake sides, about 1½ in. apart; pipe tip 14 outline coral. Pipe tip 6 irregular zigzag bottom border; position shell and starfish decorations on sides and top. Position candle. Print message with tip 3 dots. Serves 20.

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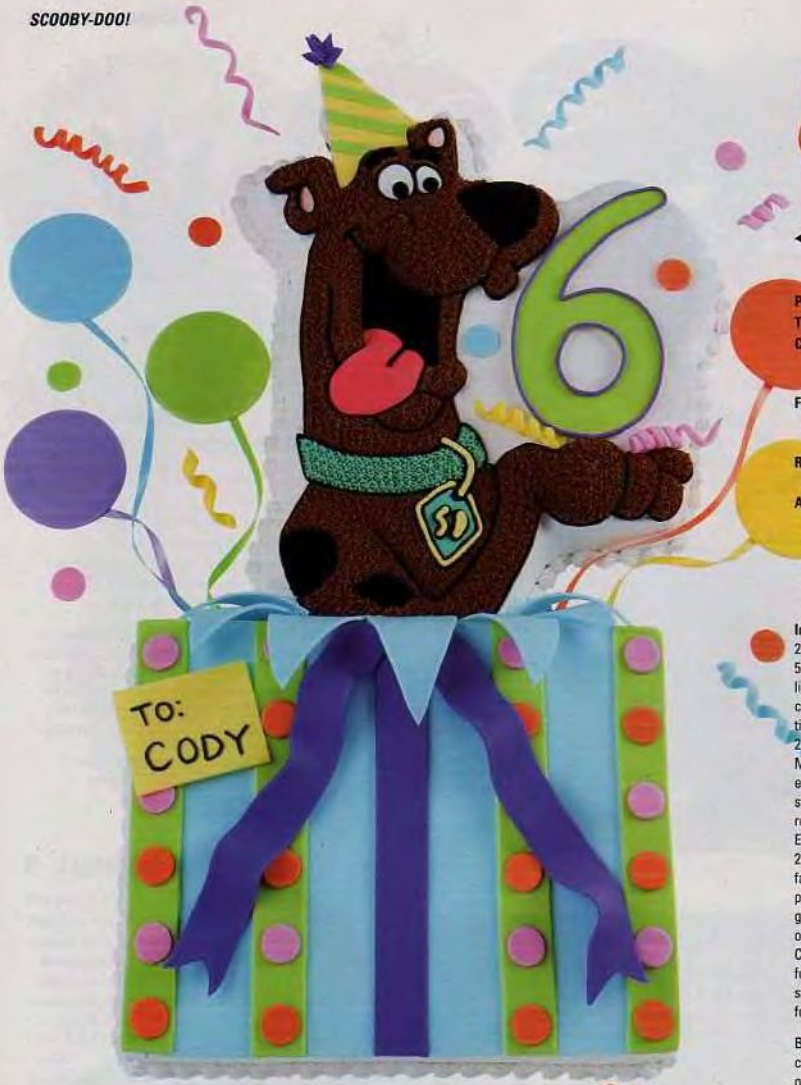

◀ Making His Presents Known!

Pans: *Scooby-Doo*, p. 178; 10 x 2 in. Square, p. 153
Tips: 3, 16, 18, p. 142-143
Colors:* *Scooby-Doo* Icing Color Set (brown, black, teal, yellow), p. 178; Red-Red, Sky Blue, Lemon Yellow, Leaf Green, Creamy Peach, Orange, Violet, Rose, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant, p. 130; Gum-Tex™, Rolling Pin, Roll & Cut Mat, p. 133; Fondant Ribbon Cutter/Embosser Set, p. 131
Recipe: Buttercream Icing, p. 114; Thinned Fondant Adhesive, p. 115
Also: 2008 Pattern Book (Hat, Package Bursts, Gift Tag, Numbers), p. 128; Circle Metal Cutter, p. 164; 4 in. Lollipop Sticks, p. 169; Flower Former Set, p. 131; Wooden Dowel Rods, p. 232; Fine Tip Primary Colors FoodWriter™ Edible Color Markers, p. 130; Cake Boards, p. 233; cornstarch, knife, ruler, facial tissue, curling ribbon

In advance: Make background decorations. Add 2 teaspoons Gum-Tex to 22 oz. fondant. Tint as follows: 5 oz. green, 5 oz. dark violet, 4 oz. blue, 3 oz. yellow, 2 oz. light violet, 2 oz. orange, 1 oz. pink. Roll out ⅛ in. thick. Use circle cutter to cut balloons. Use wide end of a decorating tip to cut confetti circles: 15 orange, 15 pink, 2 green, 2 blue, 2 light violet. Let all dry flat on cornstarch-dusted surface. Make curliques (p. 124). Use Cutter/Embosser with straight edge wheels and ¼ in. spacer to cut 8-10 thin strips. Wrap strip around dowel rod; let set 5-10 minutes then slide off rod and let dry. For curled package streamers, use Cutter/Embosser with straight edge wheels and 1 in. spacer to cut 2 strips. Use knife to cut V-shape on bottom ends. Prop with facial tissue to raise curves and let dry. **Also:** Make pattern pieces. Roll out fondant ⅛ in. thick. Use patterns to cut hat, gift tag, age number and 8 package bursts. Let bursts dry on back of large flower formers dusted with cornstarch. Cut ¼ in. wide strips and use damp brush to attach to hat for stripes; trim to fit. Let all dry flat on cornstarch-dusted surface. **And:** Attach lollipop stick to back of hat using fondant adhesive; let dry.

Bake and cool *Scooby-Doo* and 1-layer square package cakes. Trim square cake to 10 x 8 in.; on *Scooby-Doo*, trim off 1 in. of bottom plus top hand and hamburger. Use white buttercream to ice smooth sides and background areas of *Scooby-Doo* and package sides; use blue icing for top of package. Position cakes on board. For *Scooby-Doo*, use tip 3 to outline and pipe in inside ears, eyes, tongue, dog tag and ring, plus eyebrows, nose, mouth and spots (smooth with finger dipped in cornstarch). Pipe tip 3 dot pupils; flatten slightly. Cover *Scooby-Doo* with tip 16 stars. Insert hat; pipe tip 16 pull-out star pompom. Pipe tip 18 shell bottom borders. Use Cutter/Embosser with straight edge wheels and 1 in. spacer to cut 8 in. long ribbons for package; position on cake. Attach confetti circles to ribbons with damp brush. Write message on gift tag with FoodWriter. Position tag, curled package streamers, package bursts and number on cakes; outline number with tip 3. Position balloons, curling ribbon, curliques and remaining confetti around cakes. Serves 27.

*Combine Violet with Rose for violet shown.

†Brand confectionery coating.

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▶ *Scooby* Pops Out

Pans: Jelly Roll, p. 154; Cookie Sheet, Cooling Grid, p. 154
Candy: White Candy Melts®† (14 oz. makes 3 treats), p. 166; Primary, Garden Candy Color Sets, p. 166
Also: *Scooby-Doo* Party Toppers, p. 178; Cake Boards, Fanci-Foil Wrap, p. 233; Flower Former Set, p. 131; Disposable Decorating Bags, p. 140; waxed paper, cellophane tape, ruler, knife

In advance: Make package bursts. Cover back of smallest Flower Former with waxed paper. Using melted candy in cut bag, pipe random bursts with 1, 2 or 3 points; bottom edge should be straight to attach to cake top. Refrigerate until firm.

Bake and cool 1 in. high cake using firm-textured batter such as pound cake. Cut one 3 in. and one 1¾ in. square for each treat (Jelly Roll Pan will make 10 treats). Cover cakes with melted candy (p. 126); refrigerate until firm. Use warm knife to even bottom edges. Place 3 in. cake on 3½ in. foil-wrapped square; attach small cake to top using melted candy. Attach topper in center using melted candy. Attach package bursts with melted candy. Using melted candy in cut decorating bags, pipe spirals, outline ribbons and dots. Each serves 1.

▶ Orbiting the Planet

Pans: 11 x 15 x 2 in. Sheet, p. 153; Cookie Sheet, Cooling Grid, p. 154
Candy: White Candy Melts®† (5 pks.), Primary, Garden Candy Color Sets, p. 166
Also: 2008 Pattern Book (Planet Ring), p. 128; Standard Cupcakes 'N More® Dessert Stand, p. 146; *Superman* Party Toppers (4 pks.), p. 178; Round Cut-Outs™, p. 132; Circle Metal Cutter, p. 164; Parchment Triangles, p. 140; Cake Boards, p. 233; Large Cake Leveler, p. 134; waxed paper, cellophane tape, paper, knife, ruler

In advance: Make candy planet, planet base and building bases. Tint Candy Melts®: 14 oz. (1 pk.) each green, blue, violet and gray. Tint 6 oz. yellow and 4 oz. black. Make planet and ring using melted yellow candy in cut parchment bag. For planet and its base, set medium and large round Cut-Outs on waxed paper-covered board. Fill ⅛ in. deep with melted candy; let set. For ring, tape pattern to board and cover with waxed paper. Outline and pipe in with candy; let set. Carefully remove from paper, turn over and overpipe back for strength; let set. Pipe letters on large round; let set. Attach large round planet to medium round base and ring to planet using melted candy. Let set. **Also:** Make building bases, 6 each in green, blue, violet and gray. Use metal cutter to trace circles on paper; tape pattern to cake board and cover with waxed paper. Outline and pipe in circles with melted candy in cut parchment bag. Let set; reserve tinted candy.

Bake and cool cake using firm-textured batter such as pound cake; level to 2 in. high. Cut into 2 in. square buildings. Cover with melted candy (p. 126); let set. Using melted candy in cut parchment bag, pipe windows and doors. Attach buildings to bases. Attach planet to top building; attach toppers to others. Position on Dessert Stand. Each serves 1.

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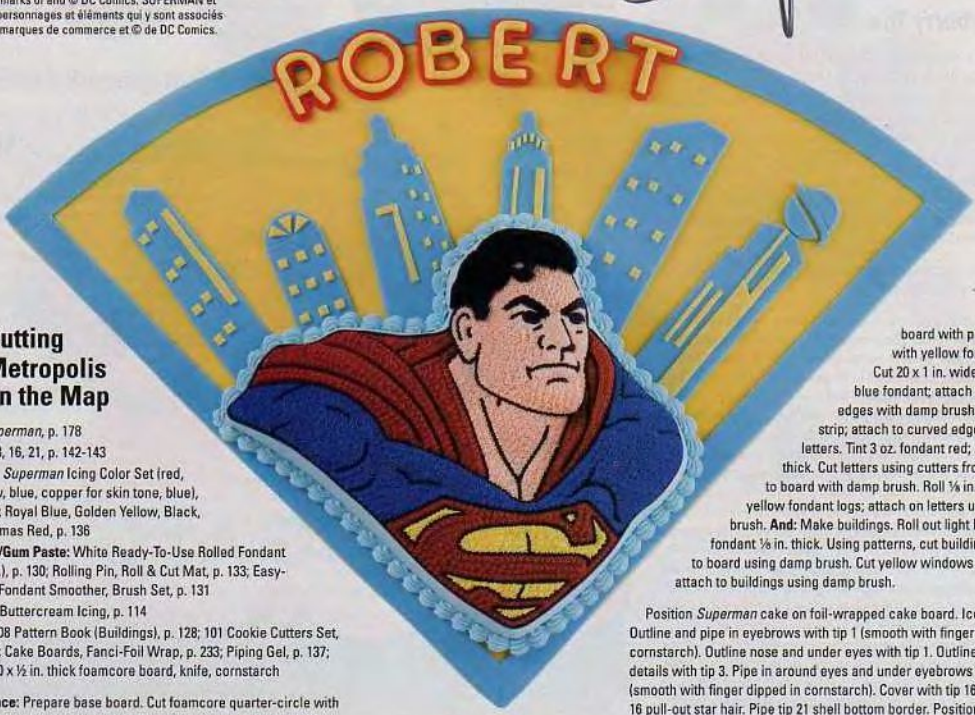

▶ Putting Metropolis on the Map

Pan: *Superman*, p. 178
Tips: 1, 3, 16, 21, p. 142-143
Colors:* *Superman* Icing Color Set (red, yellow, blue, copper for skin tone, blue), p. 178; Royal Blue, Golden Yellow, Black, Christmas Red, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (72 oz.), p. 130; Rolling Pin, Roll & Cut Mat, p. 133; Easy-Glide Fondant Smoother, Brush Set, p. 131
Recipe: Buttercream Icing, p. 114
Also: 2008 Pattern Book (Buildings), p. 128; 101 Cookie Cutters Set, p. 162; Cake Boards, Fanci-Foil Wrap, p. 233; Piping Gel, p. 137; 20 x 20 x ½ in. thick foamcore board, knife, cornstarch

In advance: Prepare base board. Cut foamcore quarter-circle with 19½ in. long straight sides at a 90° angle; wrap with foil. Tint 60 oz. fondant yellow and 6 oz. light blue; roll out ⅛ in. thick. Lightly brush board with piping gel; wrap with yellow fondant (p. 124). Cut 20 x 1 in. wide strips of light blue fondant; attach to straight edges with damp brush. Cut 30 x 1 in. strip; attach to curved edge. **Also:** Make letters. Tint 3 oz. fondant red; roll out ⅛ in. thick. Cut letters using cutters from set; attach to board with damp brush. Roll ⅛ in. diameter yellow fondant logs; attach on letters using damp brush. **And:** Make buildings. Roll out light blue and yellow fondant ⅛ in. thick. Using patterns, cut buildings; attach to board using damp brush. Cut yellow windows and details; attach to buildings using damp brush.

Position *Superman* cake on foil-wrapped cake board. Ice sides smooth. Outline and pipe in eyebrows with tip 1 (smooth with finger dipped in cornstarch). Outline nose and under eyes with tip 1. Outline all other details with tip 3. Pipe in around eyes and under eyebrows with tip 1 (smooth with finger dipped in cornstarch). Cover with tip 16 stars; add tip 16 pull-out star hair. Pipe tip 21 shell bottom border. Position cake on base board. Serves 12.

◀ *Birthday Bear* is Bearing Treats

Pan: *CareBears*™, p. 180
Tips: 2, 3, 16, p. 142-143
Colors:* *CareBears*™ Icing Color Set (teal, yellow, orange), p. 180; Rose, Violet, Sky Blue, Buttercup Yellow, Black, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (24 oz.), p. 130; Gum-Tex™, Rolling Pin; Roll & Cut Mat, p. 133; Brush Set, p. 131
Candy: White Candy Melts ®†, p. 166; 6 in. Lollipop Sticks, p. 169
Recipes: Buttercream, Royal Icings, p. 114
Also: 2008 Pattern Book (Lollipop, Ice Cream Cone), p. 128; Meringue Powder, p. 137; Flowerful Medley Sprinkles Assortment, p. 138; Cake Board, Fanci-Foil Wrap, p. 233; cornstarch, knife, toothpicks, ruler

Two days in advance: Make fondant lollipop, ice cream cone and wrapped candies (p. 121). Add 1½ teaspoons Gum-Tex to 20 oz. white fondant; tint 5 oz. each violet, rose, sky blue, buttercup yellow. Reserve remaining white.

On *Care Bears* cake, trim rainbow area above head flat. Ice cake sides, tummy and background areas smooth. Outline body, muzzle, mouth and eyes with tip 3. Cover bear with tip 16 stars. Pipe in tip 2 whites of eyes, irises, dot pupils and white highlights (smooth with finger dipped in cornstarch). Pipe in tip 3 nose (smooth); pipe tip 2 dot freckles. Outline star pattern (included on pan instruction sheet) on tummy with toothpick. Outline and pipe in stars with tip 3 (smooth); add tip 16 shooting lines. Position fondant candies around cake. Cut lollipop sticks to 2 in.; attach one each perpendicular to backs of ice cream cone and lollipop with melted candy. Also attach a 6 in. lollipop stick vertically to back of lollipop with melted candy; let set. Insert ice cream cone and lollipop. For hands, roll out white fondant ⅛ in. thick; cut 1¾ in. circles and shape with fingers. Outline hands with tip 3; cover with tip 16 stars. Position hands. Print tip 3 message. Add confetti sprinkles on cake. Serves 12.

*Combine Violet and Rose for violet shown.

†Brand confectionery coating.

▶ Care to Give it a Whirl?

Candy: Pinwheel Lollipop Mold, p. 168; White Candy Melts®†, Primary, Garden Candy Color Sets, p. 166; 6 in. Lollipop Sticks, p. 169
Also: *Care Bears*™ Icing Decorations, p. 180; Parchment Triangles, p. 140

Divide Candy Melts into 5 bowls. Melt and tint 1 each yellow, pink, violet and blue; reserve white. Use melted candy in cut parchment bags to pipe alternating colors into mold. Refrigerate until firm. Fill remainder of cavity with melted white candy; tap to remove air bubbles. Position lollipop stick; refrigerate until firm and unmold. Attach icing decorations with melted candy. Each serves 1.

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AMERICAN GREETINGS

▶ *Strawberry* Tea

Pans: *Strawberry Shortcake*, p. 180; Long Loaf , p. 154
Tips: 1, 3, 8, 16, 45, 103, 127D, 349, 352, p. 142-143
Colors: *Strawberry Shortcake* Icing Color Set (red, brown, skin tone), p. 180; Rose, Teal, Red-Red, Brown, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (24 oz.), p. 130; Gum-Tex™, Rolling Pin, Roll & Cut Mat, p. 133
Recipes: Buttercream, Royal Icings, p. 114
Also: 2008 Pattern Book (Teacup, Teapot, Strawberries), p. 128; Meringue Powder, p. 137; 4 in. Lollipop Sticks, p. 169; 15 x 16 in. foamcore board (½ in. thick), knife, ruler, toothpicks, cornstarch

In advance: Make and decorate teapot and teacups (p. 121). **Also:** Make strawberries using royal icing (p. 121).

Bake and cool cakes. Use knife to trim loaf cake to 13 x 4 x 2½ in. high; trim arms, hands and hair off of *Strawberry Shortcake* cake. Ice loaf cake smooth with pink buttercream; position on foil-wrapped board against *Strawberry Shortcake*. Use white buttercream to fill gap and ice sides of *Strawberry Shortcake* smooth; ice eyes, hatband and bow loops smooth. Add tip 45 stripes to hatband and bow loops (smooth with finger dipped in cornstarch). Outline eyes, mouth and nose with tip 3. Pipe in tip 3 irises, dot pupils, highlights, nose, mouth, tongue and teeth (smooth with finger). Use tip 3 to outline hat, hatband, bow loops and strawberry on bow. Cover hat, strawberry on bow, dress, collar, face and neck with tip 16 stars. Pipe tip 16 pull-out star hair. Pipe tip 3 outline lashes and dot seeds on strawberry. Roll 2 fondant logs 4 in. long; taper and position on cake for arms. Roll out small amount of fondant ¼ in. thick; cut 3 circles, 1¼ in. diameter. Attach 1 circle at each shoulder to build up puff sleeves; place teapot in position on 3rd circle. Using tip 16 stars, cover sleeves and arms; pipe hand and fingers over teapot. Add tip 103 ruffle and tip 45 outline band on sleeves. Roll out small amount of fondant ⅛ in. thick; cut streamers for bow and attach. Pipe tip 352 leaves on strawberry on bow and tip 8 stripes on streamers (smooth with finger). Pipe tip 127D ruffle at bottom of table. Make fondant drapes (p. 124) using 3¼ x 2 in. strips; attach with icing. Attach royal icing berries to table and hat using buttercream. Insert teacups. Use tip 3 to outline bow streamers, add dots to tablecloth and print message. Pipe tip 8 bead bottom border. Serves 24.

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◀ Party Combo

Pans: 6, 8 x 2 in. Rounds, p. 153; Standard Muffin, p. 154

Tips: 2, 5, 17, p. 142-143

Colors: Royal Blue, Red-Red, Lemon Yellow, Kelly Green, Orange, p. 136

Recipes: Buttercream, Royal Icings, p. 114

Also: 2008 Pattern Book (Musical Staff), p. 128; *Sesame Street* Icing Decorations, Standard Baking Cups, Parade Cake Top Set, p.179; Cake Boards, Fanci-Foil Wrap, p. 233; 10 in. Decorator Preferred® Scalloped Separator Plate, p. 231; Meringue Powder, p. 137; 3 in. Globe Base Set, p. 228; Dowel Rods, p, 232; Numerals Candle, p. 189; Regular Crayons Candles (2 pks.), p. 191; waxed paper, toothpick

One day in advance: Make musical notes. On waxed paper, using royal icing and tip 5, pipe 5 notes each, 1 in. and 2 in. high. On 2 in. notes, add a puddle of icing to support Elmo icing decoration; position icing decoration before icing sets. Make extras to allow for breakage and let dry.

Bake and cool cupcakes, 1-layer 6 in. and 2-layer 8 in. rounds. Ice all smooth in buttercream. Prepare rounds for Stacked Construction (p. 112), positioning 6 in. cake near back edge of 8 in. cake. Position cakes on 10 in. plate. Using pattern, mark musical staff with toothpick on sides of 8 in. cake. Pipe tip 5 lines, ½ in. apart for musical staff. Attach notes with dots of icing. Add tip 17 shell top and bottom borders. Pipe tip 2 squiggles on cupcakes; insert matching crayon candles. Position cake on pillars; position toppers and numeral candle on cake. Arrange cupcakes around cake. Cake serves 26; each cupcake serves 1.

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▶ *Elmo's* Bursting to Celebrate!

Pans: *Elmo* Face, p. 179; 12, 14 x 2 in. Rounds, p. 153

Tip: 3, p. 142

Colors:* Lemon Yellow, Golden Yellow, Royal Blue, Leaf Green, Rose, Orange, Red-Red, Christmas Red, Black, p. 136

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (168 oz.), p. 130; Brush Set, Easy-Glide Fondant Smoother, p. 131; Gum-Tex™, Rolling Pin, Roll & Cut Mat, p. 133

Candy: Candy Melts®† in Red (3 pks.), White (1 pk.); Primary, Garden Candy Color Sets, p. 166; 8 in. Lollipop Sticks, p. 169

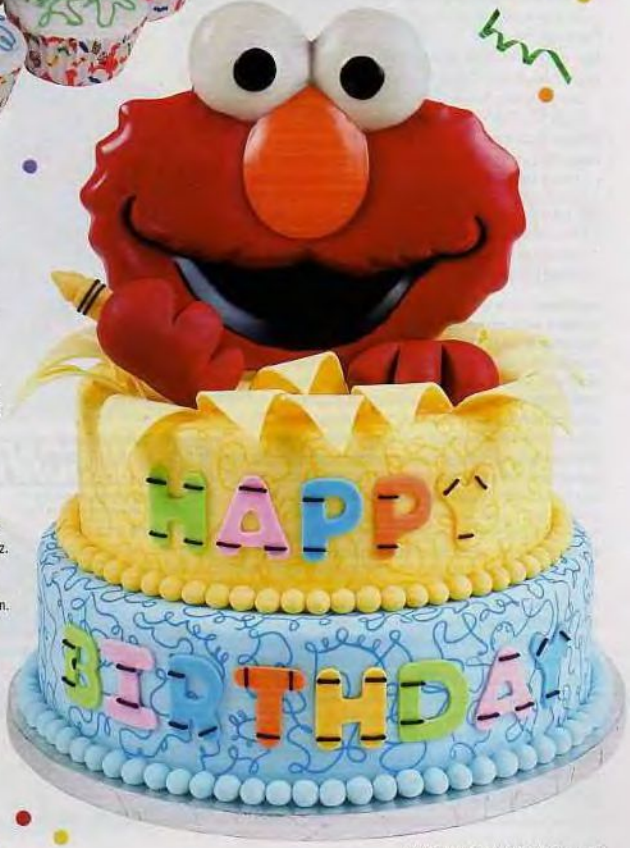
Recipe: Buttercream Icing, p. 114

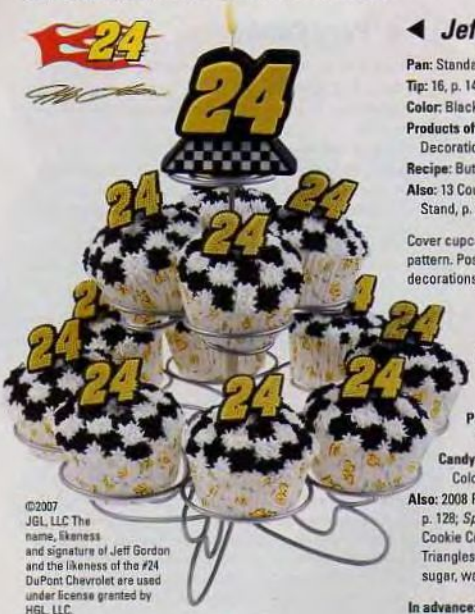
Also: 2008 Pattern Book (Paper Bursts), p. 128; Plastic Dowel Rods, p. 232; 101 Cookie Cutters Set, p. 162; Fine Tip Primary Colors FoodWriter™ Edible Color Markers, p. 130; Flower Former Set, Parchment Triangles, p. 140; 16 in. Round Silver Cake Base, p. 233; ruler, knife, waxed paper, cornstarch

In advance: Make fondant paper bursts, hands and crayon (p. 121). **Also:** Make Elmo candy plaque (p. 126).

Prepare 2-layer round cakes for Stacked Construction (p. 112) and rolled fondant (p. 115). Tint 80 oz. fondant blue and 60 oz. yellow; cover cakes and smooth with Fondant Smoothers. Draw scribbles on each cake with FoodWriter markers. For letters, tint 1½ oz. fondant each: rose, orange, green. Tint 1½ oz. of remaining blue and yellow fondant darker shades than used to cover cake. Roll out fondant ⅛ in. thick; cut message using cutters from set. Attach letters with damp brush. Pipe tip 3 lines on letters in buttercream. For borders: Roll ¼ in. diameter logs of blue and yellow fondant. Cut logs into ¾ in. pieces; roll each into a ball and attach to base of cake with dots of icing. Insert candy plaque in cake top. Insert lollipop stick into hand with crayon; insert in cake. Position other hand. Attach paper bursts with melted yellow candy. Serves 103.

*Combine Lemon Yellow with Golden Yellow for yellow covering cake. Combine Leaf Green with Lemon Yellow for green letters. Combine Christmas Red with Red-Red and a small amount of black for red hands.





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◀ *Jeff Gordon* Fast Treats

Pan: Standard Muffin, p. 154
Tip: 16, p. 143
Color: Black, p. 136
Products officially licensed by Jeff Gordon: Icing Decorations, Baking Cups, Candle, p. 181
Recipe: Buttercream Icing, p. 114
Also: 13 Count Standard Cupcakes 'N More Dessert Stand, p. 146

Cover cupcake tops with tip 16 stars in checkerboard pattern. Position cupcakes on stand. Position icing decorations and candle. Each serves 1.

▶ Sub-Tropical *SpongeBob*

Pans: 9 x 13 x 2 in. Sheet, p. 153; Cookie Sheet, Cooling Grid, p. 154
Candy: White Candy Melts®† (1 pk.), Primary Candy Color Set (orange, blue), p. 166
Also: 2008 Pattern Book (Door, Window, Smokestack), p. 128; *SpongeBob SquarePants* Party Toppers, p. 175; 101 Cookie Cutters Set, p. 162; Cake Boards, p. 233; Parchment Triangles, p. 140; Rolling Pin, p. 133; scissors, granulated sugar, waxed paper, knife, spearmint leaves

In advance: Pipe candy door, window and smokestack. Tint 2 oz. candy blue. Trace patterns and tape to board; cover with waxed paper. Pipe basic shapes using melted candy in cut parchment bag; tap to settle candy, refrigerate to set. Overpipe window center, wheel and smokestack details. Let set.

Bake and cool 1 in. high sheet cake using firm-textured batter such as pound cake (1 cake makes 10 treats). Place football cutter from set upside down on cake top; use knife to cut around outside of cutter. Make pineapple shape by trimming bottom straight and top round. Place cakes on cooling grid set over pan. Tint 10 oz. candy orange. Cover cakes with melted candy (p. 126); tap to settle candy, refrigerate until set. Tint 2 oz. candy dark orange. Use cut parchment bag to pipe lines and dots. Let set. Cut spearmint leaves in half lengthwise. Roll out on waxed paper sprinkled with sugar; cut leaves in assorted lengths. Attach door, window, smokestack and leaves with melted candy; let set. Position *SpongeBob* topper. Each serves 1.

†Brand confectionery coating.

▶ Take a Victory Lap!

Products officially licensed by NASCAR®: Pan, Icing Colors Set (black, red, yellow, blue), p. 181
Pan: Long Loaf, p. 154
Tips: 2, 3, 6, 8, 12, 21, 46, 55, p. 142-143
Colors:* Royal Blue, Copper (skin tone), Kelly Green, Orange, Golden Yellow, Lemon Yellow, Brown, Black, Red-Red, Violet, Rose, p. 136
Recipes: Buttercream, Royal Icings, p. 114
Also: 2008 Pattern Book (People, Pennant), p. 128; Fine Tip Primary Colors FoodWriter™ Edible Color Markers, p. 130; Cake Boards, Fanci-Foil Wrap, p. 233; Meringue Powder, p. 137; Flowerful Medley Sprinkles Assortment, p. 138; 4 in. Lollipop Sticks, p. 169; construction paper (white and colors), tape, scissors, toothpicks, waxed paper, cornstarch, long knife

In advance: Make royal icing fans and construction paper pennants and message strips (p. 119). Position car cake on foil-wrapped board. Ice cake sides and background areas smooth with buttercream. Pipe in window areas and headlights with tip 3 zigzags (smooth with finger dipped in cornstarch). Outline car, windows, headlights, hood, detailing, number and tires with tip 3. Pipe in bumper and sides of car with tip 3 zigzags (smooth with finger). Pipe in wheel wells, rims, racing stripes and window trim with tip 3 (smooth with finger). Pipe in *NASCAR*® logo background with tip 1 (smooth with finger); pipe *NASCAR* letters with tip 1 (smooth with finger). Outline and pipe in tip 1 and tip 3 details on front bumper, tires and side panels. Add tip 3 outline spoiler. Cover car and numbers with tip 16 stars. Pipe tip 21 shell bottom border. Serves 12.

For Grandstand: Bake and cool Long Loaf cake using firm-textured batter such as pound cake. Using toothpicks, mark a line across cake front, 1 in. from bottom; also mark a line across cake top, 1 in. from back edge. Use long knife to cut off cake between marks to make grandstand rise from front to back. Ice smooth with buttercream (blue seating area, remainder white). Pipe tip 46 (smooth side up) outline front railing and vertical braces; edge sides and back with tip 55 stripes. Add confetti sprinkles; insert people and pennants, trimming sticks if needed. Position message strips in hands. Serves 24.

*Combine Violet with Rose for violet shown.

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▶ Grillmaster *SpongeBob*

Pan: *SpongeBob SquarePants*™, p. 175

Tips: 3, 16, 21, p. 142-143

Colors:* *SpongeBob SquarePants* Icing Color Set (yellow, red, blue, brown), p. 175; Black, Golden Yellow, Orange, Violet, Royal Blue, Leaf Green Icing Colors, p. 136

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (24 oz.), p. 130; Gum-Tex™, Rolling Pin, Roll & Cut Mat, p. 133; Cutter/Embosser, Brush Set, p. 131

Recipe: Buttercream Icing, p. 114; Thinned Fondant Adhesive, p. 115

Also: 2008 Pattern Book (Hamburger, Spatula, Hand, Hat), p. 128; 8 in. Lollipop Sticks, p. 169; Cake Board, Fanci-Foil Wrap, p. 233; toothpick, paring knife, cornstarch

In advance: Make fondant hamburger, spatula, candle, and hat (p. 121).

Bake and cool cake. Trim off left hand and open area on left side of body; leave sleeve. Ice sides and background areas smooth. Pipe in tip 3 SpongeBob spots (smooth with finger dipped in cornstarch). Pipe tip 3 whites of eyes, irises, pupils, tongue, mouth and teeth (smooth with finger dipped in cornstarch). Outline body, face and shoes with tip 3. Cover face, right arm, legs and shoes with tip 16 stars. Using tip 3, pipe string eyelashes, stripes on socks and belt, pipe in tie and add dot freckles. Position spatula; attach hamburger and candle with dots of icing. Curve lollipop stick to make arm holding spatula and cover with fondant; insert in cake. Cut hand using pattern and white fondant; position on cake. Outline hand and arm with tip 3 and cover with tip 16 stars. To support hat, insert 2 lollipop sticks in top of head; one extended 1 in., the other 2 in. Position hat on sticks, attaching with thinned fondant adhesive; outline top and pipe anchor with tip 3. Pipe tip 21 shell bottom border. Serves 12.

*Combine *SpongeBob SquarePants* Yellow, Blue and Brown for green outlines on *SpongeBob*. Combine Royal Blue, Black and Violet for navy hat brim shown. Combine Brown with Orange for tan bun shown. Combine Red with Brown for reddish brown hamburger shown.

◀ Sling Along with *Spider-Man*!

Pans: *Spider-Man*, p. 177; Cookie Sheet, Cooling Grid, p. 154

Tips: 2, 3, 16, 21, p. 142-143

Colors:* *Spider-Man* Icing Color Set (dark blue, red, black), p. 177; Leaf Green, Lemon Yellow, Golden Yellow, Violet, Rose, p. 136

Recipes: Buttercream, Royal Icings, Roll-Out Cookies, p. 114

Also: Cake Boards, Fanci-Foil Wrap, p. 233; 101 Cookie Cutters Set, p. 162; Alphabet/Numerals Icing Decorations, p. 189; Flowerful Medley Sprinkles Assortment, p. 138; Meringue Powder, p. 137; Cake Dividing Set, p. 135; curling ribbon, toothpicks, cornstarch

In advance: Make cookie balloons. Prepare and roll out dough. Cut circles using largest round cutter from set; bake and cool cookies. Cover cookies with thinned royal icing (p. 126); let dry. **Also:** Pipe webs. Use Cake Dividing Set to divide cookies into 8 sections. Use tip 2 and darker shades of royal icing to pipe straight lines, then curves. Let dry.

Ice sides and background areas of cake smooth with buttercream. Outline details with tip 3. Outline and pipe in mask and eyes (smooth with finger dipped in cornstarch). Cover *Spider-Man* with tip 16 stars. Pipe tip 21 shell bottom border. Add confetti sprinkles on cake sides and to background areas. Attach alphabet decoration message to cookies with dots of icing. Insert one end of ribbon into cake above hand; attach other end to cookie back with icing. Curl additional ribbons and insert into cake below hand. Cake serves 12; each cookie serves 1.

*Combine Golden Yellow with Lemon Yellow for yellow shown.

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Your Holidays are Hot!

Holiday traditions have their place, but it's fun to shake up the seasons too. Look what we've done with some of your favorite seasonal themes! On the night before Christmas, see inside a holiday house as the family spies Santa making his escape. For Easter, discover an explosion of eggs that pair pastels with polka dots. Here, try a new brew for your Halloween gathering, with stand-up witch cupcakes, a cauldron of candy, wacky witch cookies and pretzel pop claws. Get set for holidays that will amaze everyone!

Instructions for projects shown on these two pages are on page 38.

Closely-Witched Pot

Pans: Sports Ball Set, p. 159; Non-Stick Cookie Sheet, Cooling Grid, p. 151
Tips: 1A, 2, 4, 7, 21, 46, p. 142-143
Colors:* Orange, Lemon Yellow, Golden Yellow, Leaf Green, Violet, Rose, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (24 oz.), p. 130; Rolling Pin, Roll & Cut Mat, p. 133; Round Cut-Outs™, p. 132
Candy: Dark Cocoa Candy Melts®† (2 pks.), Garden Candy Color Set, p. 166; 6 in. Lollipop Sticks, p. 169
Recipe: Buttercream Icing (stiff consistency), p. 114
Also: Wacky Witch Silly-Feet! Silicone Baking Cups, p. 194, assorted green candy-coated chocolates, jellies and hard candies, pretzel sticks, sugar ice cream cones, cornstarch, spatula, knife, scissors, ruler

In advance: Make candy shell (p. 125) cauldron in ball pan half using melted candy tinted black. Fill pan to ½ in. from top; reserve poured out candy for hats. Refrigerate until firm; unmold. **Also:** Make witch hats. For brim, set largest round Cut-Out on non-stick cookie sheet; fill ⅜ in. deep with melted candy. Refrigerate until firm; unmold. Cut 2 in. off tip of ice cream cone; cover with melted candy (p. 126); let set. Attach cones to brims using melted candy. When set, use buttercream to pipe tip 46 smooth side up hat band and tip 4 outline buckle.

Bake and cool cupcakes in silicone cups supported by cookie sheet. Build up icing head with tip 1A; smooth and round with spatula. Tint 10 oz. fondant orange, 8 oz. yellow and 2 oz. green. Make 8 groups of flames. Roll out yellow and orange fondant ¼ in. thick. Use knife to cut 1 to 2½ in. long flat-bottom flames, each with one V-shaped yellow and two V-shaped orange pieces. Let dry on cornstarch-dusted board. For arms, cut lollipop sticks to 3 in. long. Roll a ½ in. ball of green fondant for each hand; flatten slightly as you insert on end of stick. Cut fingers with knife. Pipe arm using bag fitted with tip 21; insert lollipop stick, squeeze and pull out stick. Clean ½ in. icing off stick. Insert arms in cupcakes. For hair, roll out orange fondant ⅛ in. thick. Cut a 1 x 1½ in. strip; cut slits ¾ in. deep and ⅛ in. apart for strands of hair. Attach hair and hat. Pipe tip 7 dot eyes and cheeks (flatten with finger dipped in cornstarch) and pull-out nose. Pipe tip 2 outline eyelids and mouth. Pipe tip 2 dot tooth and pupils; flatten with finger. Position cauldron; fill with assorted candies. Position flames, pretzels and witches. Each witch serves 1.

*Combine Golden Yellow with Lemon Yellow for yellow shown. Combine Violet with Rose for violet shown.

Haunting Stares

Cookie: Witch's Hat Comfort Grip™ Cutter, Pumpkin Nesting Cutter Set, p. 196; Cookie Sheet, Cooling Grid, p. 154
Candy: White, Dark Cocoa Candy Melts®† (1 pk. white for about 4 treats), Primary, Garden Candy Color Sets, p. 166; Decorator Brush Set, p. 167; Candy Melting Plate, p. 167
Colors:* Lemon Yellow, Leaf Green, Violet, Rose, p. 136
Recipe: Roll-Out Cookies, p. 114
Also: Parchment Triangles, p. 140; rolling pin, waxed paper

In advance: Make cookies. Prepare dough and tint part green; roll out and cut heads using largest pumpkin cutter from set. Tint remaining dough violet; cut hats using hat cutter. Bake and cool cookies. **Also:** Tint portions of candy red, green, yellow, black and orange using candy colors. Mold eyeballs in melting plate cavities using melted candy in cut parchment bags. Pipe black pupil; let set. Pipe orange iris; let set. Fill remainder of cavity with white for eye; let set.

Assemble on waxed paper using melted candy in cut parchment bags. Attach hat to head. Outline and pipe in nose; let set. Attach eyeballs; let set. Outline around eyeballs. Pipe line for mouth; outline and fill in hat band; let set. Pipe outline buckle and hair. Outline and fill in tooth; let set. Each serves 1.

*Combine Leaf Green with Lemon Yellow for green shown. Combine Violet with Rose for violet shown. Use Black candy color and Dark Cocoa candy to make black candy.

Fingers of Fate

Candy: White, Dark Cocoa Candy Melts®†, Garden and Primary Candy Color Sets,* p. 166; Witch Fingers Pretzel Mold, p. 194;
Also: Parchment Triangles, p. 140; Decorator Brush Set, p. 167; pretzel rods

Tint melted white candy green and cocoa candy black using candy colors. Mold pretzel candies following mold instructions. Refrigerate until firm; unmold. Each serves 1.

*Combine Green with Yellow candy colors for green shown.

▼ Spreading Sorcery

Pan: Mini Wonder Mold, p. 155
Tips: 8, 16, p. 142-143
Colors:* Golden Yellow, Brown, Red-Red, p. 136
Recipe: Spicy Cheddar Spread, p. 114
Also: 8 oz. cream cheese (softened), pretzel rod, crackers, vegetable pan spray, plastic wrap

Prepare cheese spread and press into prepared pan. Cover and chill until firm. Shortly before serving, unmold onto plate; insert pretzel rod in center. Tint 1 oz. softened cream cheese brown; tint remainder golden yellow. Cover with tip 16 lines; pipe tip 16 pull-out stars at top. Pipe tip 8 brown band. Surround with crackers.

*Combine Brown with Red-Red for brown shown.

▲ Whiskers Whisks Away

Cookie: Halloween 4-Pc. Grippy™ Cutter Set, Halloween Metal Cutter Set, p. 195
Tip: 2, p. 142
Colors:* Orange, Leaf Green, Lemon Yellow, p. 136
Recipe: Your favorite ham salad or sandwich spread
Also: 6 in. Lollipop Sticks, p. 169; thin-sliced pumpernickel bread, block-style cheddar cheese, cream cheese, cheese slicer, knife

For each sandwich, cut 2 pumpernickel cats using Grippy Cutter. Make sandwich using your favorite filling. Slice cheddar cheese ¼ in. thick; cut broom bristle base using metal broom cutter. Insert lollipop stick; use knife to score lines. Position stick through sandwich. Tint small amounts of cream cheese. Using tip 2, pipe outline band on broom, cat whiskers and mouth; pipe bead eyes, dot nose and pupils. Each serves 1.

*Combine Leaf Green with Lemon Yellow for green shown.

†Brand confectionery coating.

▶ Creepy Sweeper

Pans: 10½ x 15½ x 1 in. Jelly Roll, Cooling Grid, p. 154
Color: Brown, p. 136
Candy: Halloween Lollipop Kit (includes 5 oz. light cocoa and 2½ oz. each white and orange Candy Melts® used), p. 194; White Candy Melts®† (14 oz. to make about 4-6 treats), Primary, Garden Candy Color Sets, p. 166; Decorator Brush Set, p. 167
Recipe: Favorite crisped rice cereal treats (1 batch will make 15-18 treats)
Also: Halloween Metal Cutter Set, p. 196; 6 in. Cookie Treat Sticks, p. 165; Parchment Triangles, p. 140; Clear Vanilla Extract, p. 139; knife, waxed paper, spatula

In advance: Make cats. Tint melted cocoa candy with black Candy Color. Mold cat from kit without lollipop stick; refrigerate until firm then unmold. Use hot knife to remove candy from between legs. Using melted candy in cut parchment bags, add white dot eyes and let set; add orange pupils, nose, mouth and whiskers. **Also:** Make broomsticks. Paint cookie sticks with mixture of brown icing color and vanilla. Let dry.

Prepare cereal treat recipe and press into pan ¾ in. thick; let set and unmold. Cut broom bristle base using candy corn cutter from set. Cover treats with yellow tinted candy (p. 126); let set. Seal back side with melted candy using a spatula; let set. Use hot knife or metal skewer to make hole in candy at pointed top; push in broomstick. Using melted candy in cut parchment bags, pipe orange band and let set; pipe yellow lines for bristles and let set. Attach cat with melted candy. Each serves 1.

▼ A Broom That Zooms!

Pan: Classic Wonder Mold, p. 155
Tip: 21, p. 143
Colors:* Golden Yellow, Lemon Yellow, Brown, Red-Red, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (24 oz.), p. 130; Rolling Pin, Roll & Cut Mat, p. 133; Brush Set, p. 131
Recipe: Buttercream Icing, p. 114
Also: 10 in. Cake Circles, Fanci-Foil Wrap, p. 233; Plastic Dowel Rods, p. 232; masking tape, knife, ruler

In advance: Make broomstick. Tape 2 dowel rods together, end to end; cut to 16 in. long. Tint 12 oz. fondant brown; roll out ⅛ in. thick. Cut a 4 x 10½ in. rectangle; attach around end of dowel rod with damp brush. Shape to create a lumpy surface. Score woodgrain lines with knife.

Bake and cool cake using firm-textured batter such as pound cake. Position on foil-covered board. Insert broomstick. Cover cake with tip 21 lines, working from bottom up. Roll out fondant ⅛ in. thick; cut a 1¼ x ½ in. strip and attach around handle with icing. Pipe tip 21 pull-out star bristle ends. Serves 12.

*Combine Golden Yellow with Lemon Yellow for yellow shown. Combine Brown with Red-Red for brown shown.

▼ Quick Critter Cupcakes

Pan: Standard Muffin, p. 154
Tip: 1M (2110), p. 143
Color: Orange, p. 136
Recipe: Buttercream Icing, p. 114
Also: Happy Haunters Standard Baking Cups, Happy Haunters Fun Pix®, p. 194; Halloween Confetti Sprinkle Decorations, p. 195

Bake and cool cupcakes. Cover tops with tip 1M swirl. Sprinkle on confetti; insert pick. Each serves 1.

▲ Fly-By-Night Fun

Pan: Oval Pan Set (7¾ x 5⅛ in. used), p. 153
Tips: 3, 8, p. 142
Colors: Black, Rose, p. 136
Recipes: Buttercream Icing, p. 114; favorite cocoa-flavored crisped rice cereal treats (2 recipes)
Also: 2008 Pattern Book (Wing, Ear), p. 128; 13 x 19 in. Cake Board, Fanci-Foil Wrap, p. 233; toothpicks, knife, cornstarch

Prepare 2 recipes of your favorite cocoa-flavored rice cereal treats; tint marshmallow mixture black before adding cereal. For head, press into oval pan 2 in. high; unmold. Make 2 additional 1 in. high ovals; unmold. Using patterns, cut out wings and ears (reverse pattern for 2nd wing). Position wings next to head on foil-wrapped cake board; attach ears using toothpicks. Outline and fill in eyes with tip 8 (pat smooth with finger dipped in cornstarch). Pipe tip 3 dot pupils and tip 8 outline mouth. Serves 24.

▼ Happy Haunters Pops

Candy: Happy Haunters Lollipop Mold, p. 194; White, Light and Dark Cocoa, Yellow, Orange Candy Melts®†, Garden Candy Colors Set*, p. 166; 4 in. Lollipop Sticks, p. 169; Candy Melting Plate, Decorator Brush Set, p. 167
Also: Parchment Triangles, p. 140

Tint small amounts of melted white candy green, pink and violet using Candy Colors in Melting Plate. Tint melted dark cocoa candy black. Mold lollipops using painting method (p. 125); let set and unmold. Each serves 1.

*Combine Green candy color with Yellow Candy Melts for green shown. Combine Black candy color with Dark Cocoa Candy Melts for black shown.

†Brand confectionery coating.

▶ Eat His Dust!

Pan: Spooky Ghost, p. 193
Tips: 3, 12, 16, 18, p. 142-143
Colors:* Golden Yellow, Lemon Yellow, Rose, Brown, Red-Red, Black, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant, p. 130; Gum-Tex™, Rolling Pin, Roll & Cut Mat, 133; Brush Set, p. 131
Recipe: Buttercream Icing, p. 114
Also: 2008 Pattern Book (Broom Base), p. 128; Wooden Dowel Rod, p. 232; Cake Circles, Fanci-Foil Wrap, p. 233; ruler, knife, cornstarch

In advance: Prepare broomstick. Cut dowel rod to 10 in. long. Tint 4 oz. fondant brown; roll out ⅛ in. thick. Cut a 3 x 10 in. rectangle; attach around dowel rod with damp brush, rolling twice around. Use fingers to create a bumpy texture. **Also:** Make broom base. Tint 3 oz. fondant yellow; add ½ teaspoon Gum-Tex. Roll out ⅛ in. thick; cut broom base using pattern. For bristles, cut pointed strips ⅛ to ¼ in. wide and 4 to 4½ in. long, cutting as many as needed to cover base. Cut a ¼ x 1 in. brown strip for band. Attach broom base to stick; layer on bristle strips then wrap band over tops, attaching all with a damp brush. Let dry on cornstarch-dusted surface.

Position cake on foil-wrapped cake board. Ice mouth and eye areas smooth. Add tip 3 dot pupils. Pipe tip 16 star cheeks. Cover cake with tip 18 stars. Position broomstick. Use tip 12 to overpipe and build up arm over broomstick. Cover with tip 18 stars. Serves 12.

*Combine Golden Yellow with Lemon Yellow for yellow shown. Combine Brown with Red-Red for brown shown.

◀ Crazy Crawler

Pan: Iridescents! Jack-O-Lantern, p. 193
Colors:* Leaf Green, Lemon Yellow, Black, Rose, Orange, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (85 oz.), p. 130; Rolling Pin, Roll & Cut Mat, p. 133; Easy-Glide Fondant Smoother, Brush Set, p. 131
Recipe: Buttercream Icing, p. 114
Also: Knife, ruler

Prepare cake for rolled fondant (p. 115). Tint 38 oz. fondant green, 38 oz. orange, 8 oz. black and 1 oz. pink. Cover cake with green fondant; smooth with Fondant Smoother. Shape hat with 24 oz. orange fondant; attach to top edge of cake with damp brush. Roll out remaining orange fondant ¼ in. thick. Cut a 1 in. wide strip for base of hat; attach to cake with damp brush, shaping top of hat to curve of cake. Cut a 1½ in. wide strip for hat brim; attach with damp brush. Shape 2 in. and 3 in. white circles for eyes, 1½ in. pink circles for cheeks, ½ in. black balls for pupils; flatten then attach with damp brush. Roll out black fondant ⅛ in. thick; cut a ¼ in. wide strip for mouth and attach with damp brush. Roll ¾ in. diameter green logs for legs, from 3 to 6 in. long. Attach ends to cake with damp brush. Shape 8 shoes using 1 oz. black balls; attach with damp brush. Serves 12.

*Combine Leaf Green with Lemon Yellow for green shown.

Instructions on facing page.

▶ Scaredy-Cat Cake

Pan: Stand-Up Cuddly Bear Set, p. 157
Tips: 1A, 2, 3, 5, 127, 233, p. 142-143
Colors:* Orange, Violet, Rose, Black, p. 136
Recipes: Buttercream, Chocolate Buttercream Icings, p. 114
Also: Cake Circles, Fanci-Foil Wrap, p. 233; sugar ice cream cone, knife

Bake and cool cake using firm-textured batter such as pound cake. Position on covered triple-thick cake board. Trim off arms; trim ears to a point. Trim stomach area flat. Ice inside of ears, eyes, nose and cheeks smooth. Pipe tip 3 outline mouth and dot pupils. Cover cake with tip 233 pull-out fur; pipe tip 2 pull-out fur in tight spaces around facial features. Using tip 1A, overpipe and build up legs, tail and paws; cover with tip 233 pull-out fur. Ice sugar cone smooth; position on head. Pipe tip 127 ruffle brim; decorate hat with tip 5 irregular lines in a spiral pattern. Serves 12.

*Combine Violet with Rose for violet shown.

▼ He's a Ham Fan!

Pans: Mini Ball, p. 159; Cookie Sheet, Cooling Grid, p. 154
Tips: 3, 5, 16, p. 142-143
Colors:* Brown, Red-Red, Lemon Yellow, Golden Yellow, Black, p. 136
Recipes: Buttercream Icing, Roll-Out Cookies, p. 114
Also: 2008 Pattern Book (Turkey Head), p. 128; Daisy Comfort Grip™ Cutter, p. 164; Orange and Red Colored Sugars, p. 139; 4 in. Lollipop Sticks, p. 169; Light Cocoa Candy Melts®†, p. 166; Rolling Pin, p. 133; cornstarch, knife

In advance: Make cookies. Prepare and roll out dough; cut tail feathers using daisy cutter. Cut off 3 petals to make a flat edge. Place on cookie sheet and sprinkle with colored sugars. Cut head using pattern. Bake and cool cookies. **Also:** Use melted candy to attach lollipop stick to back of head cookie, leaving 2 in. extended to insert into cake; let set.

Bake and cool mini cakes; cut in half. Insert heads. Pipe tip 5 dot eyes, tip 3 dot pupils. Using tip 3, outline and fill in beak (pat smooth with finger dipped in cornstarch). Cover head and body with tip 16 stars. Add tip 16 pull-out wings. Attach tail feathers with icing. Pipe tip 5 red wattle. Each serves 1.

*Combine Brown with Red-Red for brown shown. Combine Golden Yellow with Lemon Yellow for yellow shown.

▶ Apples in Disguise

Pan: Bite-Size Gingerbread Boy, p. 197
Candy: Orange, White, Light Cocoa Candy Melts®†, Primary, Garden Candy Color Sets, p. 166
Also: 6 in. Cookie Treat Sticks, p. 165; Petite Leaves Icing Decorations, p. 213; Parchment Triangles, p. 140; 6 in. Cake Circles, Fanci-Foil Wrap, p. 233; apples (clean & dry), waxed paper

In advance: Make scarecrows. Tint melted white candy skin tone by adding a little melted light cocoa candy. Mold scarecrow in gingerbread boy pan (p. 125), filling cavities ¼ in. deep; refrigerate until firm then unmold. Tint small amounts of melted white candy yellow, blue, red, black and green (combine green and yellow). Using melted candy in cut parchment bags, pipe hat with brim; outline and fill in shirt and pants, let set. Pipe lines for hands and feet; outline and fill in eyes, nose and pocket. Pipe dot pupils and outline mouth; outline hat band. Pipe zigzag collar and outline details on shirt and pants.

Melt orange candy; add candy color for deeper orange. Insert cookie treat stick into apple and dip into melted candy, turning to cover all sides. Set on waxed paper until firm. Using melted candy in cut parchment bag, pipe lines. Place on foil-wrapped circle and secure with melted candy. Attach scarecrow to stick and leaves to board with melted candy. Each serves 1.

†Brand confectionery coating.

▲ The First Thanksgiving

Pan: 9 x 5 in. Loaf, Cookie Sheet, Cooling Grid, p. 154
Tips: 1, 2, 2A, 6, p. 142
Colors:* Black, Brown, Copper (skin tone), Golden Yellow, Lemon Yellow, Leaf Green, Kelly Green, Orange, Red-Red, Royal Blue, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (57 oz.), p. 130; Rolling Pin, Roll & Cut Mat, p. 133; Easy-Glide Fondant Smoother, Brush Set, Confectionery Tool Set, p. 131
Recipes: Buttercream, Royal Icings, Roll-Out Cookies, p. 114
Also: Pumpkins Candy Mold, p. 212; 101 Cookie Cutters Set, p. 162; Cake Boards, Fanci-Foil Wrap, p. 233; Meringue Powder, p. 137; craft knife, ruler, cornstarch, 20 x 10 in. triple-thick cardboard or ½ in. foamcore board

In advance: Tint fondant as follows: 3 oz. yellow, 3 oz. green, 1 oz. lighter green, 4 oz. orange, 3 oz. gray, 1 oz. light brown, 1 oz. dark brown, 2 oz. orange for yams, 3 oz. brown for turkey. Reserve remaining white fondant. Make food for table (p. 121). **Also:** Bake, cool and decorate cookie people and easel backs (p. 122). **And:** Make fondant pumpkins. Press fondant into candy mold and unmold; let dry on cornstarch-dusted board.

Bake and cool 2 loaf cakes; position end to end on foil-wrapped board. Prepare for rolled fondant (p. 115). Roll out white fondant ⅛ in. thick. Cover cake; smooth top only with Fondant Smoother, allowing sides to drape for tablecloth effect. Roll out gray fondant ⅛ in. thick. Cut plates using smallest circle cutter from set. Use medium circle from set to cut serving plate for yams; cut a ¼ in. strip and attach for raised rim. Use football cutter from set to cut serving plate for corn; trim ends to round off. Cut a ¼ in. strip and attach for raised rim. Cut a 2 x 3½ in. rectangle for turkey platter. Position plates and food on table. Position cookie people in back, fondant pumpkins in front. Cake serves 24; each cookie serves 1.

*Combine Golden Yellow with Lemon Yellow for yellow shown. Combine Leaf Green with Lemon Yellow for lighter green in corn. Combine Orange with Red-Red and Black for yams. Combine Brown with Red-Red, Orange and Black for turkey; combine Brown with Red-Red for other browns shown.

▶ Fall Frolicking

Pans: Standard Muffin, Cookie Sheet, Cooling Grid, p. 154

Tips: 2, 3, p. 142

Colors:* Golden Yellow, Lemon Yellow, Orange, Red-Red, Christmas Red, Brown, Black, Royal Blue, Copper (skin tone), Kelly Green, p. 136

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (24 oz.), p. 130; Gum-Tex™, Rolling Pin, Roll & Cut Mat, p. 133

Recipes: Buttercream, Royal Icings, Roll-Out Cookies, p. 114

Also: 2008 Pattern Book (Easel), p. 128; Cakes 'N More 3-Tier Party Stand, p. 230; Gingerbread Boy Comfort Grip™ Cutter, p. 200; Harvest Mini Metal Cutter Set, Autumn Leaves Standard Baking Cups, p. 213; Fine Tip Primary Colors FoodWriter™ Edible Color Markers, p. 130; Flower Former Set, p. 131; Meringue Powder, p. 137; cornstarch, toothpicks, knife

In advance: Make fondant leaves. Add 2 teaspoons Gum-Tex to fondant. Divide fondant into 6ths. Tint medium and dark shades of yellow, orange and red. Roll out ⅛ in. thick and cut about 125 assorted leaves using oak and maple leaf mini cutters. Let dry on smallest flower former. When dry, use red and green FoodWriters to add veins on either side of leaves. **Also:** Make cookie people. Prepare roll-out cookie dough and tint various skin tones. Cut using Gingerbread Boy cutter; cut 1 easel for each using pattern. Bake and cool cookies. Decorate with royal icing. Use tip 3 to outline and fill in shirts, pants and shoes; pipe outline fingers (pat smooth with fingertip dipped in cornstarch). Pipe tip 2 swirl, zigzag or pull-out hair, outline eyes, outline and fill-in mouths. Let dry. Attach easel to back using royal icing. Let dry.

Bake and cool 24 cupcakes. Ice smooth using spatula. Position 2-3 leaves on each. Position people on stand and surround with cupcakes. Position additional leaves. Each cupcake or cookie serves 1.

*Combine Golden Yellow with Lemon Yellow for yellows shown. Combine Red-Red with Christmas Red for reds shown.

▶ Harvest Hero

Pans: Silicone Mini Jack-O-Lantern Mold, p. 193; Cookie Sheet, Cooling Grid, p. 154

Tips: 2, 3, 10, 44, 103, 104, p. 142

Colors:* Royal Blue, Red-Red, Christmas Red, Golden Yellow, Kelly Green, Black, Brown, p. 136

Recipes: Royal Icing, Roll-Out Cookies, p. 114

Also: 101 Cookie Cutters Set, p. 162; Meringue Powder, p. 137; White Ready-To-Use Decorator Icing, p. 137; Rolling Pin, p. 133; cornstarch, knife, waxed paper

In advance: Make cookies. Roll out dough and cut using largest boy cutter from set. Bake and cool. **Also:** Make cakes. Fill pumpkin cavities ½ full; bake and cool cakes. Unmold; trim off facial features with knife. Cover pumpkins with heated decorator icing (p. 126). Let set.

Set cookies on waxed paper; decorate using full-strength royal icing. Attach cake head to cookie with icing. Build up top of hat with tip 10 (smooth with finger dipped in cornstarch). Pipe tip 104 ruffle hat brim. Pipe tip 44 (smooth side up) stripe hat band. Add details with tip 3. Outline and fill in shirt, pants and shoes; smooth. Outline and fill in pocket; add dot buttons (flatten with finger dipped in cornstarch). Pipe pull-out hay. Outline and fill in eyes and nose; smooth. Pipe tip 2 outline mouth; add dot pupils (flatten slightly) and nose details. Pipe tip 103 ruffle collar; add tip 3 dot cheeks (flatten and smooth with finger dipped in cornstarch). Each serves 1.

*Combine Red-Red with Christmas Red for red shown.

◀ Holiday Triple Play

Pan: Oval Pan Set (7¾ x 5⅝ in. used), p. 153

Tips: 5, 8, 9, p. 142

Colors:* Leaf Green, Lemon Yellow, Black, Red-Red, Royal Blue, p. 136

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (72 oz.), p. 130; Rolling Pin, Roll & Cut Mat, p. 133; Brush Set, Easy-Glide Fondant Smoother, p. 131

Recipe: Buttercream Icing, p. 114

Also: 2008 Pattern Book (Top Hat Snowman, Stocking Cap Snowman, Earmuffs Snowman), p. 128; Cake Boards, Fanci-Foil Wrap, p. 233; 101 Cookie Cutters Set, p. 162; knife, waxed paper, ruler

Prepare 1-layer cakes for rolled fondant (p. 115). Tint 36 oz. fondant light green; divide 18 oz. fondant into 5 portions and tint bright green, red, blue and black. Reserve 6 oz. white. Cover cakes with light green; smooth with Fondant Smoother and position on foil-wrapped cake boards. Roll out white fondant ⅛ in. thick. Cut snowman bodies using medium round cutter and heads using small round cutter from set. Using small cutter, cut a ¼ in. curve at top of body to accommodate head. Position snowmen on cakes.

For details, roll out fondant colors ⅛ in. thick. Using patterns, cut clothes for all snowmen. Cut ½ in. nose, ¾ in. mouth and ¾ x ⅛ in. arms for all. Use narrow end of tip 8 to cut eyes for all. For Top Hat Snowman, use narrow end of tip 9 to cut dots for vest and scallop edge at bottom of vest. Cut a ¼ x 1 in. strip for top of scarf; roll and flatten a ¼ in. ball for knot. For Stocking Cap Snowman, use narrow end of tip 8 to cut vest buttons, tip 5 for boot buttons. With knife, cut a ¼ x 1½ in. strip for top of scarf, roll and flatten ¼ in. balls for knot and hat pompom. Cut a 1¾ x ⅛ in. strip for broomstick and a ⅜ in. wide half-oval for bristles. For Earmuffs Snowman, cut a 2 x ⅛ in. strip for earmuff band. Roll and flatten small balls for pant legs and earmuffs; score earmuff edges with knife. For scarf, cut ⅜ in. wide strips of red and green and position side by side; roll lightly to join pieces. Cut a ¼ x 1½ in. section for top and ¼ x 2 in. sections for tails. Attach all pieces using damp brush. Roll ½ in. fondant balls for bottom borders; attach with damp brush. Each cake serves 5.

*Combine Leaf Green with Lemon Yellow for greens shown.

▲ The Cool Ones

Pan: Snowman Cookie Treat, p. 199

Tips: 2, 2A, 3, 4, p. 142

Colors: Red-Red, Leaf Green, Royal Blue, Black, p. 136

Recipe: Buttercream, Royal Icings, Roll-Out Cookies, p. 114

Also: 2008 Pattern Book (Boots, Shoes, Mittens), p. 128; Meringue Powder, p. 137; waxed paper, black shoestring licorice, cornstarch

In advance: Make royal icing details. Copy patterns and cover with waxed paper. Use tip 3 to pipe pull-out broom bristles, outline and pipe in mittens (smooth with finger dipped in cornstarch). Use tip 4 to outline and pipe in boots and shoes (smooth with finger). Let dry. Attach 1 in. piece of licorice to backs of all with royal icing; attach broom to mitten. Let dry.

Bake cookie treats without sticks; cool. Use knife to trim off hats for rounded snowman heads. Decorate with buttercream. Use tip 2A to outline and fill in heads and bodies (smooth with finger dipped in cornstarch). Insert licorice string arms and legs. Use tip 2 to pipe dot eyes, outline mouth and pull-out nose on all; pipe dot buttons. For Earmuff Snowman, pipe tip 3 dot earmuffs; insert 3¼ in. licorice string for band. Pipe tip 3 outline scarf (flatten with finger); overpipe with tip 2 stripes. For Top Hat Snowman, use tip 3 to pipe zigzag vest; outline and fill in scarf (smooth with finger). Outline and fill in top of hat with tip 4; add tip 3 outline brim and tip 2 outline band. For Stocking Cap Snowman, use tip 3 to outline and fill in shirt and scarf (smooth with finger). Use tip 3 to outline and fill in hat brim; pipe tip 2 stripes and dot pompom. Each serves 1.

▼ Snow Dancer

Pans: Sports Ball, Soccer Ball, p. 159

Colors:* Red-Red, Royal Blue, Leaf Green, Lemon Yellow, Black, Violet, Rose, p. 136

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (48 oz.), p. 130; Rolling Pin, Roll & Cut Mat, p. 133; Cutter/Embosser, Brush Set, p. 131

Recipe: Buttercream Icing, p. 114

Also: Holiday Cutter Set, p. 200; 13 x 19 in. Cake Boards, Fanci-Foil Wrap, p. 233; ruler, knife

Ice Sports Ball and Soccer Ball cakes smooth; position on foil-wrapped double-thick board with cake edges touching. Tint 20 oz. fondant red, 3 oz. each blue and black, 2 oz. green, 1 oz. violet; reserve 1½ oz. white. Roll white into a 4½ in. long log and position in space between head and body. For earmuffs, roll two 1½ in. balls of blue; flatten on side and position. Roll a 9 x ¼ in. black log, curve and position for earmuff band. Roll a 6 in. violet log; cut 2 in. arms and 1 in. legs and position. Roll out red fondant ¼ in. thick. Cut mitten and boot using cutters from set; reverse cutters and repeat for opposite side, then position. For scarf, roll out red ⅛ in. thick; cut 1 in. wide strips 6, 6½ and 3 in. long. Curve 6½ and 3 in. strips and position for tails; position 6 in. strip around neck. Roll out green ⅛ in. thick and cut 1 in. squares; attach to scarf, 1 in. apart, with damp brush. Shape a 1 in. ball for nose, a ⅞ in. ball for mouth and ½ in. balls for eyes; position. Shape and flatten ¾ in. balls for buttons; position. Serves 18.

*Combine Leaf Green with Lemon Yellow for green shown. Combine Violet with Rose for violet shown.

◀ North Pole Native

Pans: Step-By-Step Snowman, p. 197; Oval Set (13½ x 9⅞ in. used), p. 153

Tips: 12, 16, 18, p. 142-143

Colors:* Black, Kelly Green, Lemon Yellow, Golden Yellow, p. 136

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (54 oz.), p. 130; Rolling Pin, Roll & Cut Mat, p. 133

Recipes: Buttercream, Chocolate Buttercream, Roll-Out Cookies, p. 114

Also: 2008 Pattern Book (Penguin Foot and Face), p. 128; Fanci-Foil Wrap, p. 233; 24 x 14 in. foamcore board (½ in. thick), 8 in. candy cane, knife, toothpicks, cornstarch, spatula

In advance: Make cookie feet. Use pattern to cut 2 cookies for each foot; reverse pattern and cut two more. Bake and cool. Stack right- and left-foot cookies with icing; let set.

Bake and cool 1-layer cakes. Use knife to trim snowman face flat and to cut holly leaf off hat; cut 2 in. from top of oval to accommodate bottom of snowman cake. Place cakes together on foil-covered board; if needed, position a 2½ oz. log of fondant at seam to level tops. Mark face using pattern; mark tummy oval 1½ in. from edge. Spatula ice tummy and build up bottom for rounded shape. For arms, use 50 oz. fondant to roll 2 logs, about 8 in. long. Position top of arms on board at shoulder; curve end of right arm onto cake top; attach with icing. For beak, shape 1½ oz. fondant into cone with 2 in. diameter base; use knife to cut slit for mouth. Attach with icing; spatula ice smooth.

Cover face and tummy with tip 16 stars; outline eyes with tip 12 and pipe in (smooth with finger dipped in cornstarch). Cover body with tip 16 stars; pipe tip 12 dot pupils. Using tip 18, cover left arm with pull-out stars; position candy cane on right arm, then pipe pull-out stars above, below and over candy cane for fingers. Position feet next to cake and secure with icing. Cover feet and hatband with tip 16 stars. Using tip 16 stars, cover hat and overpipe a 1½ in. wide scarf with ends 3½ and 5 in. long; overpipe 3½ in. overlapping end for dimension. Serves 27.

▶ Junior Reindeer

Pan: Friendly Lion, p. 157

Tips: 1, 3, 8, 12, 16, 21, p. 142-143

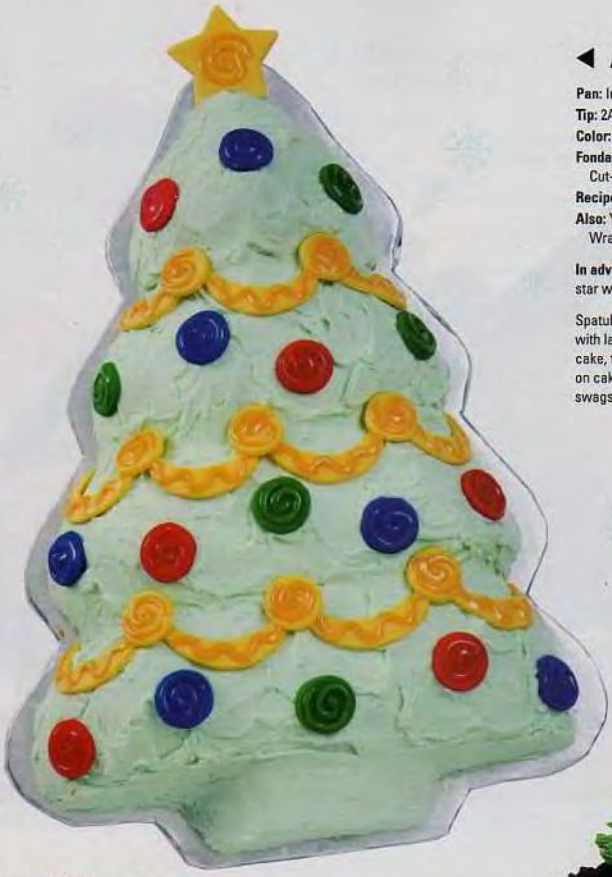
Colors: Royal Blue, Brown, Red-Red, Black, Rose, p. 136

Recipes: Buttercream, Royal Icings, p. 114

Also: 2008 Pattern Book (Reindeer Head and Antlers), p. 128; Cake Board, Fanci-Foil Wrap, p. 233; 4 in. Lollipop Sticks, p. 169; Meringue Powder, p. 137; waxed paper, paring knife, toothpick, cornstarch

In advance: Make 2 antlers with royal icing. Copy pattern and cover with waxed paper. Cut lollipop stick into 2 in. pieces. Position sticks on pattern, so that 1 in. extends from base. Pipe antlers with tip 8, leaving extended portion of stick bare. Let dry; carefully remove waxed paper. Turn antlers over and overpipe with tip 8. Let dry overnight.

On lion cake, trim off ears, eyes, nose and two points of mane around neck. Ice sides and background areas smooth; trace head pattern with toothpick. Outline body, head, ears and facial features with tip 3. Pipe in whites of eyes, pupils, tongue, hooves and inside ears with tip 12 (smooth with finger dipped in cornstarch). With tip 3, outline and pipe in ½ in. wide collar; add dot jingle bells. Cover reindeer with tip 16 stars. Insert antlers. Pipe tip 21 pull-out star hair. Pipe tip 1 outline and dot snowflakes. Pipe tip 21 shell bottom border. Serves 12.



◀ A Dazzling December!

Pan: Iridescents! Tree, p. 197
Tip: 2A, p. 142
Color: Kelly Green, p. 136
Fondant/Gum Paste: Primary Colors Fondant Multi Pack, p. 130; Round and Star Cut-Outs™, p. 132; Rolling Pin, Roll & Cut Mat, p. 133
Recipe: Buttercream Icing, p. 114
Also: Yellow, Red, Green and Blue Sparkle Gels, p. 137; Cake Boards, Fanci-Foil Wrap, p. 233; cornstarch, knife, spatula

In advance: Make star. Roll out small amount of yellow fondant ⅛ in. thick. Cut star with largest Cut-Out. Let dry on cornstarch-dusted surface.

Spatula ice cake fluffy. Roll out fondant colors ⅛ in. thick. For swags, cut circle with largest Cut-Out; move cutter up ½ in. and cut again. Position swags on cake, trimming at sides to fit. Cut ornaments using wide end of tip 2A; position on cake. Position star. Use Sparkle Gels in matching colors to pipe zigzags on swags and spirals on ornaments and star. Serves 12.

▶ Party with the Penguin

Pan: Stand-Up Cuddly Bear Set, p. 157
Tips: 4, 18, p. 142-143
Colors:* Black, Red-Red, Christmas Red, Lemon Yellow, Golden Yellow, Kelly Green, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (24 oz.), p. 130; Gum Tex™, Rolling Pin, Roll & Cut Mat, p. 133
Recipe: Buttercream Icing, p. 114
Also: 2008 Pattern Book (Wing), p. 128; Cake Board, Fanci-Foil Wrap, p. 233; 8 in. Lollipop Sticks, p. 169; sugar ice cream cone, cornstarch

In advance: Make wings. Add ½ teaspoon Gum-Tex to 4 oz. fondant. Tint black. Roll out ⅜ in. thick and using pattern, cut 2 wings. Insert 2 lollipop sticks 2½ in. deep into flat edge of one wing. Let wings dry.

Prepare cake using firm-textured batter such as pound cake. Fill prepared pan and core, bake and cool following directions. Insert baked core into cake body, attaching with icing, and position on prepared board. Trim off ears, arms, muzzle, tail, back of legs. Ice head smooth. Tint 3 oz. fondant yellow; shape top and bottom beak sections. Cut two lollipop sticks to 3 in. and insert into base of beak sections; insert into cake. Using tip 4, pipe in eyes (smooth with finger dipped in cornstarch); outline eyebrows. Cover body and feet with tip 18 stars. Ice cone smooth; position on head. Cut a strip of fondant ½ in. wide and wrap around cone. Add tip 18 pull-out star fringe at tip and base of cone. Trim lollipop sticks on wing to 5 in. long, insert into cake. Attach other wing with icing. Serves 12.

*Combine Red-Red with Christmas Red for red shown. Combine Lemon Yellow with Golden Yellow for yellow shown.

▲ Santa's Surprise!

Pan: Stand-Up House, p. 158

Tips: 1, 2, 3, 4, 7, 17, 45, p. 142-143

Colors: Kelly Green, Lemon Yellow, Red-Red, Black, Rose, Royal Blue, Violet, Brown, Copper (skin tone), p. 136

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (30 oz.), p. 130; Cutter/Embosser, p. 131; Star Cut-Outs™, p. 132; Rolling Pin, Roll & Cut Mat, p. 133

Recipes: Buttercream, Royal Icings, p. 114

Also: 2008 Pattern Book (Fireplace, Staircase Riser), p. 128; Jumbo Rainbow Nonpareils Sprinkle Decorations, p. 138; Meringue Powder, Piping Gel, p. 137; Fanci-Foil Wrap, p. 233; sugar ice cream cones, knife, ruler, 18 x 13 x ½ in. thick foamcore board, jumbo spice drops, square caramels, mini jelly candies, granulated sugar, toothpick, cornstarch

In advance: Make 4 small and 2 large trees using royal icing. For small trees, cut sugar cones to 1¾ in., 2 in., 2½ in. and 3 in. high. Cover cones with tip 3 pull-out dots; attach nonpareils. For each large tree, stack 3 sugar cones and secure with royal icing. Beginning at bottom, cover trees with tip 17 pull-out stars. Attach nonpareils as you pipe branches to treetop. For stars, roll out yellow spice drop on surface sprinkled with sugar; cut 2 stars using medium Cut-Out. Attach with tip 3 dots of royal icing.

Cover foamcore base with Fanci-Foil Wrap. Using pan as a guide, mark base where house cakes will be positioned, creating a 30° angle where house fronts meet. Mark floor area by drawing a line from corner of house backs to corner of base. For floor, tint 8 oz. fondant brown; roll out ⅛ in. thick and cut an 18 x 7 in. piece. Brush base from house backs to edge of base lightly with piping gel. Attach fondant, trimming at markings. Using ruler and straight-edge wheel of Cutter/Embosser, score lines for floorboards. First, mark horizontal lines, ⅜ in. apart. Next, mark floorboards 3 and 3½ in. long to stagger joints. For snow area, roll out remaining white fondant ⅛ in. thick. Brush base from house fronts to edge of base lightly with piping gel and cover area with fondant. Trim to fit.

Bake and cool cakes using firm-textured cake batter such as pound cake. Trim bottoms of 2 house cakes to stand level on board; position on base. On both house fronts, mark with toothpick and ice smooth 1½ in. square top windows. On Door House, mark and ice smooth a 2 in. square bottom window and a 1¾ x 3¼ in. door with a ½ in. square window. On Chimney House, mark and ice smooth a 2 x 3 in. bottom window. On both house fronts and sides, pipe ½ x ¼ in. high bricks using tip 4, staggering ends to create a brickwork pattern (smooth with finger dipped in cornstarch). Pipe tip 1 outline windowpanes. Pipe tip 3 pull-out dot window and door garland trim, wreath, bushes and tree in front window. Attach nonpareils. On wreath, add tip 2 dot berries and outline bow. Pipe tip 3 dot doorknob. Add tip 3 pull-out icicles on windowsills. For chimney, cut 4 caramels on an angle to fit roof peak; attach 2 on each side of peak with buttercream. Attach a second row of 4 caramels. Ice rooftops fluffy with spatula. Pipe tip 7 icicles along eaves.

Decorate house backs (inside of houses). Ice walls on both houses smooth with spatula. Pipe tip 45 trim on peak of both houses. On Chimney House, mark a 1½ in. circle for wreath; pipe tip 3 dot wreath and bow. Mark fireplace using pattern, starting 1 in. from left edge of wall. Ice inside area smooth.

Using heavy pressure, pipe tip 3 bricks (smooth with finger dipped in cornstarch). Pipe tip 3 outline mantel; add tip 3 outline candles and dot garland, tip 2 dot flames. For Santa, outline and pipe in tip 7 head (pat smooth). Outline and pipe in tip 3 suit, hat and boots (pat smooth). Pipe tip 2 dot facial features. Add tip 3 zigzag fur trim, swirl beard and pompom, pull-out moustache and dot mittens. Pipe tip 3 dot garland along bottom of trim. On Door House, mark inside door 1¾ x 3¼ in. high; outline and pipe in (pat smooth). With tip 3, outline and pipe in a ½ in. square window; add dot doorknob. Mark upstairs railing, with top beam 2¾ in. from house peak and bottom 1 in. below top beam. Pipe tip 3 outline beams with vertical posts 1 in. apart. For staircase, mark and pipe in riser pattern; mark banister 1½ in. above riser, following angle. Pipe tip 3 outline banister with vertical posts 1 in. apart. Figure pipe family (p. 119) using tips 2, 3 and 7. Pipe tip 3 dot garland on staircase and railing. For gifts, trim jumbo spice drops into squares and roll in granulated sugar. Pipe tip 2 outline ribbons and bows. Ice white fondant-covered board fluffy with spatula, leaving walkway clean. Attach mini jelly candies for walkway. Position cone trees and packages. Serves 24.

◀ Shimmy Down the Chimney!

Pan: 9 x 13 in. Sheet, p. 154

Candy: White, Red and Light Cocoa Candy Melts®†, p. 166; Christmas Characters Lollipop Mold, p. 198; 4 in. Lollipop Sticks, p. 169

Recipe: Favorite crisped rice cereal treats

Also: Parchment Triangles, p. 140; large spice drops, ruler, knife, scissors, granulated sugar

In advance: Mold Santa lollipops using painting method (p. 125). Mix a small amount of red candy into white to make pink. Let set.

Prepare cereal treat recipe and press into pan, 1 in. deep; unmold. Cut 2 in. squares; stack 3 and press together to make 2 x 2 x 3 in. high chimney. Use melted white candy in cut parchment bag to pipe lines for 1 x ½ in. bricks. Pipe mound of candy snow on top, letting edges drip down. For arms, cut red spice drops in half lengthwise; roll out on surface sprinkled with sugar. Cut lollipop stick in half; wrap around end of lollipop stick, leaving 1 in. extended; secure with melted candy. For mittens, cut green spice drop lengthwise in half; roll out in sugar. Shape mittens by hand; attach to arms using melted candy. For body, cut spice drop in half horizontally; insert Santa lollipop stick through top half. Cut small hole in top center of chimney. Insert sticks, cut to fit, into chimney to position head and arms. Use melted candy to pipe fur trims on front and around neck and arms. Each serves 1.

▼ The Santa Squad

Pan: Cookie Sheet, p. 154

Tips: 1A, 2, 3, 4, 21, 352, p. 142-143

Colors:* Kelly Green, Red-Red, No-Taste Red, Rose, Black, Copper (skin tone), p. 136

Recipes: Buttercream Icing (stiff consistency), Royal Icing, p. 114

Also: 2008 Pattern Book (Hand), p. 128; Santa Silly-Feet! Silicone Baking Cups, p. 198; 4 in. Lollipop Sticks, p. 169; granulated sugar, sugar ice cream cones, spice drops, waxed paper, knife, cornstarch

In advance: Make hats. Trim sugar cones to 2¾ in. long. Ice smooth with spatula using royal icing; let dry.

Bake and cool cupcakes in silicone cups supported by cookie sheet. Using tip 1A and stiff consistency buttercream, pipe a mound of icing on top for head. Smooth with spatula. For arms, cut lollipop sticks to 3 in.; insert 1½ in. into cupcake. Pipe arms with buttercream, inserting tip 21 over stick and pulling out bag with even pressure. For hands, roll out spice drops on waxed paper sprinkled with sugar. Using pattern, cut hand with knife; reverse pattern for opposite hand. Attach hands to arms with dots of icing. For Santa, pipe tip 3 dot eyes and nose (flatten and smooth with finger dipped in cornstarch). With tip 2, pipe in mouth, eyebrows and dot pupils (flatten and smooth). Position hat. Pipe tip 4 zigzag pompom, fur trim, hair and beard, outline moustache. For elf, attach hat. Pipe tip 4 zigzag pompom and tip 352 pull-out trim. Pipe tip 3 dot eyes (flatten and smooth). With tip 2, pipe in mouth and add dot pupils (flatten and smooth). Pipe tip 4 pull-out dot nose and dot cheeks (flatten and smooth). Add tip 352 pull-out leaf ears. Each serves 1.

*Combine Red-Red and No-Taste Red for red shown.

▶ Starlight Pine

Tips: 4, 17, p. 142-143

Color: Kelly Green, p. 136

Candy: Yellow Candy Melts®†, p. 166; Stars Candy Mold, p. 168

Recipe: Royal Icing, p. 114

Also: Jumbo Confetti Sprinkle Decorations, p. 138; Meringue Powder, p. 137; Cake Boards, p. 233; sugar ice cream cones, waxed paper

In advance: Make star. Fill mold halfway with melted candy; refrigerate until firm and unmold.

For trees, stack 3 sugar cones, securing with icing. Place on waxed paper-covered board. Build up bottom with icing for tree shape. Cover cone with tip 17 pull-out stars, working from bottom up. Position confetti sprinkles. Pipe tip 4 pull-out snow. Attach star to treetop with icing; let set. Each serves 1.

†Brand confectionery coating.

◀ Winter Lights Display

Pans: 11 x 15 x 2 in. Sheet, Cookie Sheet, Cooling Grid, p. 154
Tips: 1, 2, 5, p. 142
Colors:* Leaf Green, Lemon Yellow, Violet, Rose, Orange, Black, Red-Red, Christmas Red, Sky Blue, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (24 oz.), p. 130; Rolling Pin, Roll & Cut Mat, p. 133; Brush Set, p. 131
Recipes: Royal Icing, p. 114; Thinned Fondant Adhesive, p. 115
Also: Graceful Tiers Cake Stand, p. 230; Ready-To-Use Decorator Icing (4 containers), Meringue Powder, p. 137; Holiday Mini Cutter Set, p. 200; 101 Cookie Cutters Set, p. 162; Soft Yellow Sugar, p. 208; 4 in. Lollipop Sticks, p. 169; 1 in. Diameter Candy Cups, p. 167; Cake Board, p. 233; 24-gauge white florist wire (16 in.), glue gun, cornstarch, knife

In advance: Make fondant stars, trees and snowmen. Tint 3 oz. fondant yellow, 3 oz. green; reserve remaining white. Roll out fondant ⅛ in. thick. Cut 12 stars, 11 trees and 11 gingerbread boy snowmen using cutters from Holiday Mini Set. Let dry overnight on cornstarch-dusted board. When dry, brush stars with water and sprinkle with yellow sugar. **Also:** Decorate snowmen using royal icing. Pipe tip 1 dot eyes and mouth; add tip 2 pull-out nose. Pipe in tip 1 boots (pat smooth with finger dipped in cornstarch); pipe in tip 5 scarves and hats. Let dry overnight. When dry, cut lollipop sticks to 2 in. and attach to backs of trees and snowmen using royal icing; let dry.

And: Attach stars to top of stand. Cut 2 florist wires to 8 in.; wrap around top of stand so that ends face up. Secure wires with glue gun. Curve ends into a spray formation and attach 6 stars with Fondant Adhesive; let dry.

Bake and cool 2 in. high sheet cake. Mark circles on cake using medium circle cutter from 101 Cutter Set. Cut out cakes with knife. Tint a portion of Ready-To-Use Icing blue and heat to pouring consistency; cover cakes with poured icing (p. 126). Let dry. Position cakes on flattened paper candy cups. Heat reserved white icing to pouring consistency and pour over cake tops, dripping down sides for snow effect; let dry. Insert snowmen and trees. Position cakes on stand. Attach remaining stars to stand with adhesive. One sheet cake makes 22 to 24 mini cakes; each serves 1.

*Combine Violet with Rose for violet shown. Combine Red-Red with Christmas Red for red shown.

▲ Built for the Cold

Pan: Mini Ball, p. 159

Tips: 8, 12, 16, p. 142-143

Colors:* Red-Red, Leaf Green, Lemon Yellow, Violet, Rose, Black, Royal Blue, p. 136

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (24 oz.), p. 130; Gum-Tex™, Rolling Pin, Roll & Cut Mat, p. 133; Cutter/Embosser, Brush Set, p. 131; Round Cut-Outs™, p. 132

Recipe: Buttercream Icing, p. 114; Thinned Fondant Adhesive, p. 115

Also: 2008 Pattern Book (Mittens, Head & Hat), p. 128; 101 Cookie Cutters Set, p. 162; 4 in. Lollipop Sticks, p. 169; black shoestring licorice, cornstarch, waxed paper, knife, ruler, toothpicks

In advance: Make heads. Add ¼ teaspoon Gum-Tex to 2 oz. fondant; roll out ⅛ in. thick. Use Head & Hat pattern to cut stocking cap head; use medium round Cut-Out to cut other heads. Tint 1 oz. of fondant red and roll out; cut mittens using pattern. Let all dry on cornstarch-dusted surface. When dry, cut lollipop sticks to 3½ in. long; attach to back of heads using fondant adhesive.

Ice mini cakes smooth with buttercream. Tint fondant as follows: 4 oz. green, 2 oz. red, 2 oz. black, 2 oz. blue, 1 oz. violet. Roll out ⅛ in. thick. For all, cut fondant decorations and attach with damp brush. Cut eyes with narrow end of tip 8; roll ⅛ x ½ in. long tapered logs for nose and mouth. Insert heads in cakes. For Top Hat Snowman, cut 10 x ½ in. green strip for jacket bottom; cut scallop edge using smallest round cutter. Cut 10 x ¾ in. red strip for jacket top; attach dots cut with narrow end of tip 8. Cut 5 x ½ in. green strip for collar. Cut a 1½ x ¾ in. rectangle for hat top; attach with adhesive. Roll a 2 x ¼ in. log for brim; cut a 1½ x ⅛ in. strip for hatband. Cut 8 x ¼ in. scarf and tie around neck. For Earmuff Snowman, roll and flatten ⅜ in. balls for earmuffs; attach 3½ in. licorice string for band. Cut 8 x ¼ in. green strip for scarf; attach ¼ in. red squares then wrap around neck. Cut buttons with narrow end of tip 12. For Stocking Cap Snowman, cut red hat using pattern; attach ¼ in. green strips, trimming to fit. Roll ½ in. ball for pompom; indent with tip 16 for texture. For shirt, cut 6 x 1½ in. strip and wrap around cake; smooth seam in back and use knife to cut front vent. Cut 8 x ¼ in. strip for scarf and tie around neck. For all arms, wrap 2 in. lollipop stick with 1¼ x ⅝ in. fondant strip. Attach mittens with adhesive, let set, then push arms into cakes. Each serves 1.

*Combine Violet with Rose for violet shown. Combine Leaf Green with Lemon Yellow for green shown.

▼ Top of the Mountain

Pan: Standard Muffin, p. 154

Tips: 4, 17, p. 142-143

Colors:* Leaf Green, Lemon Yellow, Kelly Green, p. 136

Fondant/Gum Paste: White Ready-To-Use Fondant (72 oz.), p. 130; Rolling Pin, Roll & Cut Mat, p. 133; Star Cut-Outs™, p. 132; Brush Set, p. 131

Recipe: Buttercream Icing, p. 114

Also: Cakes 'N More™ 3-Tier Party Stand, p. 230; Snowman Baking Cups, Fun Pix®, p. 198; Jumbo Rainbow Nonpareils Sprinkle Decorations, p. 138; spatula, sugar ice cream cones (9), knife, cornstarch

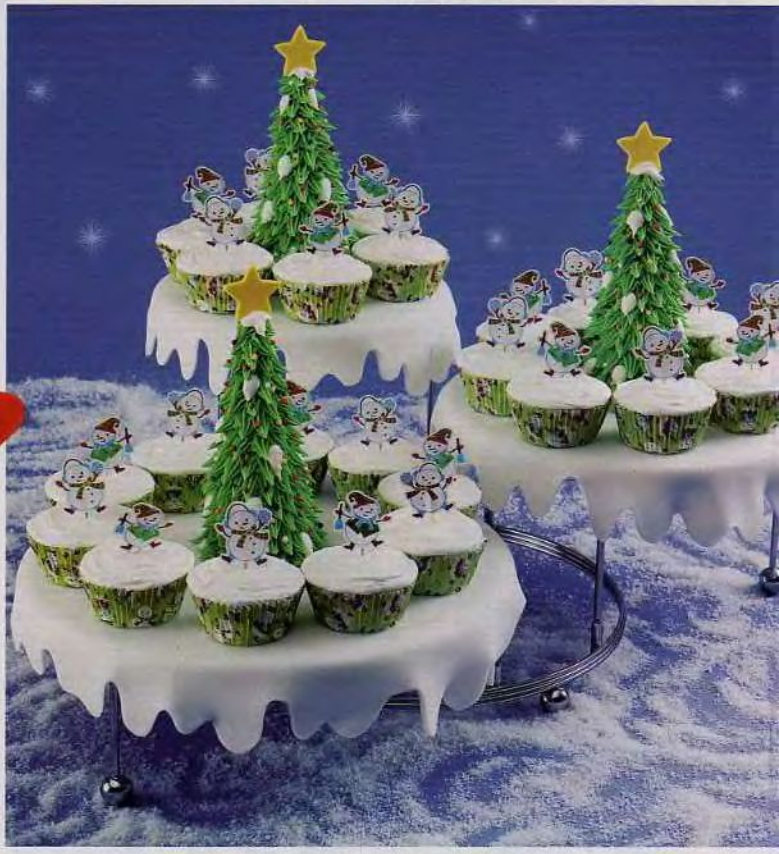
In advance: Make stars. Tint 2 in. ball of fondant yellow; roll out ⅛ in. thick. Cut 3 stars using medium Cut-Out. Let dry on cornstarch-dusted surface.

Also: Prepare stand. Roll out fondant ⅛ in. thick. Using 8 in. plate from stand as a guide, mark a 2 in. border around plate. Use knife to cut wavy edge within border for snow. Position plate on stand and drape fondant on top, securing with damp brush. Repeat with 10 and 12 in. plates.

And: Make trees. Stack 3 sugar cones, securing with icing in between. Build up bottom with icing for tree shape; cover with tip 17 pull-out stars, working from bottom up. Sprinkle with nonpareils; add tip 4 pull-out snow. Attach star with icing. Position trees on stand.

Ice cupcakes smooth with spatula. Insert picks in cupcakes. Position cupcakes on stand. Each serves 1.

*Combine Leaf Green and Kelly Green with Lemon Yellow for green shown.



▼ Queen of Hearts

Pans: Standard Muffin, p. 154; Non-Stick Cookie Sheet, Cooling Grid, p. 151

Candy: Candy Melts®† in White (3 pks.), Light Cocoa (1 pk.), Primary, Garden Candy Color Sets, p. 166; Heart Lollipop Mold, p. 204; 4 in. Lollipop Sticks, p. 169; Decorator Brush Set, p. 167

Recipe: Buttercream Icing, p. 114

Also: Hearts Remembered Standard Baking Cups, p. 204; Standard Cupcakes 'N More® Dessert Stand, p. 146; Round Cut-Outs™, p. 132; Jumbo Hearts Sprinkle Decorations, p. 138; Girl Plastic Cutter, p. 163; Parchment Triangles, p. 140; waxed paper

In advance: Mold candies. Melt 1 pk. white candy and tint ½ pink, ½ red. Tint a small amount of melted white candy skin tone using orange and pink candy colors. Mold base for girl: Place largest round Cut-Out on cookie sheet; fill ⅛ in. deep with melted candy. Follow same procedure to mold girl using skin tone candy and girl cutter. Refrigerate candies until firm; unmold. For heart attached to wand, fill inner portion of Heart Lollipop Mold with melted red candy; refrigerate until firm and unmold. Trim lollipop stick to 2 in.; attach heart and jumbo heart sprinkle. Decorate girl using melted candy in cut parchment bag. Pipe facial features, hair, dress, shoes and belt. Pipe arms and puffy sleeves; position wand and pipe both hands. Pipe an outline crown base and attach 3 jumbo heart sprinkles. Let set completely. Make an easel for girl: cut a Candy Melts wafer in half, trim one rounded end flat; attach 2 pieces to back. Attach girl to base. **Also:** Mold 23 hearts without sticks using painting method (p. 125); mold some center heart areas with pink, others with white. Refrigerate until firm; unmold.

Ice cupcakes smooth with spatula; position sprinkles. Attach candy hearts to cupcakes with small mound of icing. Position cupcakes and girl on stand. Each cupcake serves 1.

†Brand confectionery coating.

▲ Toad-al Infatuation

Pans: Cookie Sheet, Cooling Grid, p. 154

Tips: 1, 3, 8, 12, p. 142

Colors:* Leaf Green, Lemon Yellow, Rose, Red-Red, Black, p. 136

Recipes: Royal Icing, Roll-Out Cookies, p. 114

Also: Heart Plastic Nesting Cutter Set, p. 163; Circle Metal Cutter, p. 164; Meringue Powder, p. 137; Cake Board, p. 233; waxed paper, cornstarch

In advance: Make cookies. Prepare and roll out dough. For each, cut message heart using smallest heart cutter, body using largest heart cutter and head using circle cutter. Bake and cool. **Also:** Cover cookies with thinned royal icing (p. 126). Let dry. **And:** Decorate head. Place round cookie on waxed paper-covered board. Pipe tip 12 outline eye socket (flatten with finger dipped in cornstarch). Pipe tip 8 ball eyes and flatten; pipe tip 3 dot pupils and flatten. Outline and pipe in mouth. Pipe tip 8 pull-out crown points; pipe tip 3 bead hearts on points. Let dry thoroughly.

Attach head to body with icing; if needed, prop up to maintain position until dry. Attach pink heart. Pipe tip 1 message. Pipe tip 8 outline arms and bead fingers; pipe tip 12 bead toes. Each serves 1.

*Combine Leaf Green with Lemon Yellow for green shown.

▼ Bowl Over Your Valentine!

Pans: Mini Ball, p. 159; Cookie Sheet, Cooling Grid, p. 154
Candy: White, Red Candy Melts®†, Garden Candy Color Set, p. 166; Hearts Candy Mold, p. 204; Peanut Butter Cups Candy Mold, p. 169
Recipe: Favorite crisped rice cereal treats
Also: Hearts Confetti Sprinkle Decorations, p. 204; Parchment Triangles, p. 140; red shoestring licorice, waxed paper, conversation hearts candies, vegetable pan spray

For each treat you will need a candy shell (p. 125) bowl, base, peanut butter cup and heart cherry. Mold shell bowl ⅛ in. thick in mini ball pan; refrigerate until firm and unmold. For base, fill pan cavities ½ in. deep; refrigerate until firm and unmold. Mold solid candy peanut butter cup and heart; refrigerate until firm and unmold. To assemble, lightly slide top of base over warm cookie sheet to slightly flatten; attach upside-down peanut butter cup to center with melted candy. Let set. Flatten bottom of bowl on warm cookie sheet as above; attach peanut butter cup with melted candy. Let set. Using melted candy in cut parchment bag, pipe bead seam around base of peanut butter cup and 8 lines on sides of shell; let set.

For ice cream scoop, press prepared cereal treats mixture into pan cavities sprayed with pan spray, leaving some excess on edges. Unmold immediately and cover with melted candy (p. 126); let set. Pipe topping using melted candy in cut parchment bag; let set 1 minute then add sprinkles. Print message with melted candy; let set. Attach candy heart and licorice stem with melted candy. Fill cup with conversation hearts; position scoop. Each serves 1.

†Brand confectionery coating.

◀ Love Struck

Pans: Cookie Sheet, Cooling Grid, p. 154
Tips: 1, 2, 3, 4, p. 142
Colors: Copper (skin tone), Black, Brown, Rose, Red-Red, p. 136
Recipes: Royal Icing, Roll-Out Cookies, p. 114
Also: Boy Plastic Cutter, p. 163; Fine Tip Primary Colors FoodWriter™ Edible Color Markers, p. 130; Meringue Powder, p. 137; 6 in. Lollipop Sticks, p. 169; White Candy Melts®†, p. 166; card stock, hole punch, curling ribbon (18 in. per treat), ruler, scissors, cornstarch

In advance: Make cookies. Prepare dough; tint skin tone. Roll out and cut using boy cutter. Roll a tiny ball for nose; attach. Bake and cool cookies.

Decorate using royal icing. Outline and pipe in shorts with tip 4 (pat smooth with finger dipped in cornstarch). Add tip 2 zigzag waistband. Pipe tip 3 dot eyes; add tip 2 dot pupils and zigzag hair. Build up and pipe in gloves with tip 4 (pat smooth with finger). Use tip 4 to outline and pipe in shoes (pat smooth). Use tip 1 to add outline glove laces, mouth and black eye. Let dry. Attach lollipop stick to back using melted candy; let set. Cut 1¼ x 2¾ in. tag; print message with FoodWriter. Punch hole; attach to stick with ribbon. Each serves 1.

▶ Roping Romance

Pans: Cookie Sheet, Cooling Grid, p. 154
Tips: 2, 3, p. 142
Colors: * Rose, Violet, Red-Red, Brown, Lemon Yellow, Black, Copper (skin tone), p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant, p. 130; Rolling Pin, Roll & Cut Mat, p. 133
Cookie: Heart Plastic Nesting Cutter Set, p. 163; Boy Plastic Cutter, p. 163; 6 in. Cookie Treat Sticks, p. 165
Recipes: Royal Icing, Roll-Out Cookies, p. 114
Also: White Candy Melts®†, p. 166; Fine Tip Primary Colors FoodWriter™ Edible Color Markers, p. 130; Meringue Powder, p. 137; Parchment Triangles, p. 140; Cake Boards, p. 233; waxed paper, knife, cornstarch

In advance: Make cookies. Prepare and roll out dough. Cut hearts using 3½ in. heart cutter; cut cowboys using boy cutter. Bake and cool cookies. Cover hearts with thinned royal icing (p. 126). Let dry. **Also:** Attach cookie stick to back of heart with melted candy, leaving 3 in. extended at bottom.

Place cowboy on waxed paper-covered board; decorate using royal icing. Use tip 3 to outline and pipe in face, bandana, hands (not fingers), shirt, pants and shoes (pat smooth with finger dipped in cornstarch). Outline and pipe in hat, overpiping brim for dimension (smooth with finger). Use tip 2 to add pull-out hair, dot nose and mouth, outline mustache, eyes and hat band. Pipe tip 2 scallop border on heart. Print message with FoodWriter.

Tint fondant yellow. Roll 2 logs ⅛ x 6 in.; twist together for bottom rope. Use melted candy to attach over stick and cowboy. Roll 2 logs ⅛ x 4 in.; twist together. Attach over top of heart, trimming as needed. Pipe tip 2 pull-out fingers over rope. Each serves 1.

*Combine Violet with Rose for violet shown.

▼ Sweetie Pies

Pan: Mini Heart, p. 203
Recipe: Favorite pie crust mix or recipe (2-crust recipe makes 5 treats)
Also: Rolling Pin, Roll & Cut Mat, p. 133; cherry pie filling, ruler, spoon

Preheat oven to 375°F. Roll out crust. Ease dough into cavity and trim ½ in. beyond heart shape. Place crusts in alternating rows so they are not next to each other. Spoon in filling. For lattice top, roll out dough; cut ⅝ in. wide strips. Position on pie, trimming to fit. Use fingers to crimp border. Bake for 17-20 minutes or until lightly browned. Cool in pan; remove for serving. Each serves 1.

▶ Up for a Celebration!

Pans: Cookie Sheet, Cooling Grid, p. 154
Tips: 2A, 3, p. 142
Colors:* Lemon Yellow, Golden Yellow, Rose, Brown, Red-Red, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (24 oz. for 20 treats), p. 130; Gum-Tex™, Rolling Pin, Roll & Cut Mat, p. 133; Leaf Cut-Outs™, p. 132; Brush Set, p. 131
Recipes: Buttercream Icing (stiff consistency), p. 114; Thinned Fondant Adhesive, p. 115
Also: 2008 Pattern Book (Bunny Hands, Chick Wings, Hair), p. 128; Silly-Feet! Silicone Baking Cups, p. 147; 4 in. Lollipop Sticks, p. 169; jelly beans, spice drops, granulated sugar, knife, cornstarch, waxed paper, spatula

In advance: Make fondant pieces (p. 121). Let all pieces dry on cornstarch-dusted surface. Trim lollipop sticks to 2½ in. Attach ears and wings to sticks with thinned fondant adhesive. Let set.

Bake and cool cupcakes in silicone cups supported by cookie sheet. Using stiff buttercream and tip 2A, pipe head, building up for dimension; round with spatula. For bunny: Pipe tip 3 outline mouth and dot eyes; attach jelly bean nose with icing. Insert ears. For arms, trim lollipop sticks to 3 in. long. Roll 2 fondant logs, ½ x 1 in. Push stick into log until ½ in. is exposed at top; attach hand to end with fondant adhesive. Insert arms. For chick: Pipe tip 3 dot eyes. Cut orange spice drop in half; shape and cut each half into pointed beak. Cover with granulated sugar. Attach beak; insert hair and wings. Each serves 1.

*Combine Lemon Yellow with Golden Yellow for yellow shown. Combine Brown with Red-Red for brown shown.

◀ Cheeky Chick

Pans: Decorated Egg, p. 206; Cookie Sheet, Cooling Grid, p. 154
Tips: 5, 16, p. 142-143
Colors:* Lemon Yellow, Golden Yellow, Orange, Royal Blue, p. 136
Recipes: Buttercream Icing, Roll-Out Cookies, p. 114
Also: 2008 Pattern Book (Wings, Feet), p. 128; Cake Boards, Fanci-Foil Wrap, p. 233; knife, toothpicks, cornstarch

In advance: Make cookies. Prepare and roll out dough. Use patterns to cut 4 wings and 4 feet (reverse patterns for 2 of each). Bake and cool.

Position egg cake on foil-wrapped cake board. Sandwich cookies with icing; position on board next to cake. Outline and pipe in eyes with tip 5 (pat smooth with finger dipped in cornstarch). Ice feet smooth. Build up beak with icing; shape and pat smooth. Score line for mouth with edge of knife. Cover body with tip 16 stars; cover wings with tip 16 pull-out stars. Cake serves 12; each cookie serves 1.

*Combine Lemon Yellow with Golden Yellow for yellow shown.

◀ Rabbit Nabbed It!

Pans: Bunny Cookie Treat, p. 206; Cookie Sheet, Cooling Grid, p. 154

Tips: 3, 4, 5, 16, p. 142-143

Colors:* Brown, Rose, Kelly Green, Red-Red, p. 136

Cookie: Easter 18-Pc. Cutter Collection, p. 208; 6 in. Cookie Treat Sticks, p. 165

Recipes: Royal Icing, Roll-Out Cookies, p. 114

Also: Meringue Powder, p. 137; jelly beans, waxed paper, cornstarch

In advance: Make cookies. Prepare and roll out dough. Cut basket cookies using cutter from set; bake and cool. Bake and cool bunnies in Cookie Treat Pan using cookie sticks cut to 5 in. long, leaving 3 in. extended.

For bunny: Ice area inside ears (pat smooth with finger dipped in cornstarch). Use tip 3 to pipe outline mouth and pipe in eyes. Cover remainder with tip 16 stars. Attach jelly bean nose. For basket: Pipe tip 5 basketweave base; pipe tip 4 rope handle. Attach jelly beans with icing dots. Add tip 3 pull-out grass. Attach basket to end of cookie stick with icing. Overpipe tip 16 stars for hands. Each serves 1.

*Combine Brown with Red-Red for dark brown shown.

▼ Bucktooth Bunny

Pans: Step-By-Step Bunny, p. 206; Cookie Sheet, Cooling Grid, p. 154

Tips: 3, 16, p. 142-143

Colors: Rose, Royal Blue, p. 136

Recipe: Buttercream Icing, Roll-Out Cookies, p. 114

Also: 2008 Pattern Book (Hands, Feet, Tail), p. 128; Cake Boards, Fanci-Foil Wrap, p. 154; knife, toothpicks, cornstarch

In advance: Make cookies. Prepare and roll out dough. Use patterns to cut 2 hands, 2 tails and 4 feet (reverse pattern for 2 of feet). Bake and cool cookies.

Position bunny cake on foil-wrapped board. Sandwich feet and tail cookies with icing; position on board next to cake. Build up face area with icing for a flat surface. Ice inside of ears smooth. Use tip 3 to pipe outline mouth and whiskers; outline and pipe-in nose, teeth and eyes (pat smooth with finger dipped in cornstarch). Cover cake, feet and tail with tip 16 stars. Position hands; cover with tip 16 stars. Cake serves 12; each cookie serves 1.

▼ Hares to You!

Pans: Cookie Sheet, Cooling Grid, p. 154

Tip: 233, p. 142

Colors:* Leaf Green, Lemon Yellow, p. 136

Recipe: Buttercream Icing, p. 114

Also: Pastel Silicone Baking Cups, Bunnies & Chicks Fun Pix®, p. 207; Colorful Egg Mix Sprinkle Decorations, p. 208

Bake and cool cupcakes in silicone cups supported by cookie sheet. Cover tops with tip 233 pull-out grass. Add sprinkles; insert pick. Each serves 1.

*Combine Leaf Green with Lemon Yellow for green shown.

◀ Brilliant Basket

Pans: 6 x 3, 9 x 2 in. Round, p. 153

Tip: 5, p. 142

Colors:* Lemon Yellow, Rose, Violet, Royal Blue, Orange, Leaf Green, p. 136

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (72 oz.), p. 130; Round, Leaf and Oval Cut-Outs™, p. 132; Rolling Pin, Roll & Cut Mat, p. 133; Brush Set, Easy-Glide Fondant Smoother, p. 131

Recipe: Buttercream Icing, p. 114

Also: 2008 Pattern Book (Handle), p. 128; White Candy Melts®†, p. 166; Plastic Dowel Rods, p. 232; Cake Circles, p. 233; Gum-Tex™, p. 133; Flower Former Set, p. 131; Ceramic Pedestal Cake Stand, p. 145; 6 in. Lollipop Sticks, p. 169; cornstarch, waxed paper, knife, ruler

In advance: Make fondant pieces. Tint fondant as follows: 6 oz. yellow, 4 oz. green, 2 oz. light blue, 2 oz. violet, 2 oz. rose, 2 oz. orange. Add ¾ teaspoon Gum-Tex to yellow, ½ teaspoon to green and ¼ teaspoon to all other colors. Shape 4 oz. yellow into 3 logs ⅜ x 18 in.; braid together. Cover handle pattern with waxed paper; dust with cornstarch. Curve braid over pattern; let dry. **Also:** Make leaves. Roll out green fondant 1/16 in. thick. Cut leaves using medium Cut-Out; move cutter down ⅛ in. and cut again to make leaf slightly smaller. Cut ⅛ in. off bottom to make a straight edge. Make 45-50 leaves; let dry on cornstarch-dusted medium flower formers. **And:** Make eggs. Roll out 5 fondant colors 1/16 in. thick. Use largest oval Cut-Out to cut 2-3 eggs in each color. Let dry on cornstarch-dusted surface 24 to 48 hours.Use melted candy to attach lollipop sticks to back of eggs and to each end of handle. Leave ends exposed to insert into cake.

Bake and cool 1-layer 6 in. cake (3 in. high) and 2-layer 9 in. cake (bake 2 layers 1½ in. high for a 3 in. high cake). Prepare for rolled fondant (p. 115) and Stacked Construction (p. 112). Tint 18 oz. fondant yellow, 30 oz. rose (reserve 3 oz. white). Cover cakes; smooth with Fondant Smoother. Stack cakes. Pipe tip 5 bead bottom borders. Roll out white fondant 1/16 in. thick. Use smallest round Cut-Out to cut approximately 70 dots; attach to cakes using damp brush. Insert handle into cake top; insert eggs. Use melted candy to attach 2 rows of leaves around edge of top cake. Serves 30.

*Combine Violet with Rose for violet shown.

▶ The Shell Game

Pan: Dancing Daisy Flower, p. 158

Tips: 3, 16, 233, p. 142-143

Colors:* Leaf Green, Lemon Yellow, Sky Blue, Creamy Peach, Rose, Violet, p. 136

Recipe: Buttercream Icing, p. 114

Also: Hoppy Easter Colored Metal Cutter Set, p. 208; Petite Eggs Icing Decorations (2 pks.), p. 207; Cake Boards, Fanci-Foil Wrap, p. 233

Bake and cool cake. Ice cake sides smooth. Lightly ice top; imprint center of each petal with egg cutter from set. Cover cake top with tip 16 stars. Pipe tip 3 dots on eggs. Overpipe tip 16 spiral on center. Pipe tip 233 pull-out grass bottom border. Position icing decorations to cake sides. Serves 12.

*Combine Violet with Rose for violet shown.

◀ Pearlized Posies

Pans: Dimensions® Large Cupcake, p. 150; Cookie Sheet, Cooling Grid, p. 154

Candy: White Candy Melts®† (5 pks.), Primary, Garden Candy Color Sets, p. 166; Truffles Candy Mold, 6 in. Lollipop Sticks, p. 169, Brush Set, p. 131

Recipe: Roll-Out Cookies, p. 114

Also: 2008 Pattern Book (Handle), p. 128; White Pearl Dust, p. 130; Oval Cut-Outs™, p. 132; Flower Former Set, Disposable Decorating Bags, p. 140; Fanci-Foil Wrap, p. 233; lemon leaves, pastry brush, 3½ in. craft circle (1½ in. high), knife

In advance: Make cookies. Prepare and roll out dough. Use largest oval Cut-Out to cut 8-10 egg cookies. Use pattern to cut handle. Bake cookies; recheck handle cookie against pattern; trim if necessary. Cool cookies. **Also:** Make candy shell basket. Melt 2½ pks. candy; pour 1½ cups into bottom half of cupcake pan. Tilt pan and use pastry brush to brush candy up onto sides of pan. Refrigerate until firm. Repeat with additional melted candy until you have built up a shell ⅜ in. thick. Refrigerate until firm; unmold. **And:** Make candies for handle. Using truffle mold, fill cavities ⅓ full to make 12 candies. Refrigerate until firm; unmold. **And:** Make leaves. Tint portion of melted white candy green; brush onto backs of lemon leaves. Make 15-20 leaves. Let dry in large flower formers.

To finish handle, brush back of cookie with melted candy; let set. Turn over onto cooling grid. Cover with melted candy (p. 126) in disposable decorating bag; tap grid gently to settle candy. Move to waxed paper-covered board to set completely. Attach truffle candies with melted candy; let set. Tint portions of melted white candy pink, yellow, violet and blue using candy colors. Cover egg cookies with melted candy; let set. Using melted candy in cut bag, pipe white dots; let set. Use melted candy to attach lollipop sticks to backs of eggs; let set. Wrap entire craft circle with foil; position circle inside basket. Attach handle on basket edge with melted candy. Insert eggs, trimming sticks if needed to vary heights. Peel lemon leaves off candy; attach around basket with melted candy. Use dry brush to brush Pearl Dust over all. Each egg serves 1.

†Brand confectionery coating.

▶ He Spotted More Eggs!

Pans: Oval Set (13½ x 9⅞ in. used), p. 153; 3-D Bunny, p. 206; Cookie Sheet, Cooling Grid, p. 154

Tips: 1A, 2, 3, 16, 233, p. 142-143

Colors:* Leaf Green, Lemon Yellow, Royal Blue, Violet, Rose, p. 136

Recipes: Buttercream, Color Flow Icings, Roll-Out Cookies, p. 114

Also: Hoppy Easter Colored Metal Cutter Set, p. 208; White Candy Melts®†, p. 166; 4 in. Lollipop Sticks, p. 169; Wooden Dowel Rods, p. 232; Parchment Triangles, p. 140; Color Flow Mix, p. 137; Cake Boards, Fanci-Foil Wrap, p. 233; candy-coated chocolates, jelly beans, 1 x 12 in. ribbon, cornstarch

In advance: Make cookie eggs. Prepare and roll out dough; cut 13 eggs using cutter from set. Bake and cool. Using tinted full-strength color flow, outline cookies with tip 3; let set. Flow in using thinned color flow in cut parchment bag; add dots of white color flow and let set. With melted candy, attach lollipop stick to back of 1 cookie, leaving 2 in. exposed to insert into cake.

Bake and cool bunny and 1-layer oval cakes using firm-textured batter such as pound cake. Position oval cake on foil-covered cake board. Ice smooth and prepare for Stacked Construction (p. 112). Position bunny cake over dowel rods. Ice area inside ears; smooth with finger dipped in cornstarch. Use tip 1A to build up icing for arms. Outline legs, arms and mouth with tip 3. Cover body with tip 16 stars; pipe tip 16 rosette tail. Attach jelly bean nose and candy eyes with tip 2 dots. Insert egg on stick into cake between arms. Tie ribbon into a bow; attach with icing. Attach cookies to cake sides. Pipe pull-out grass border using tip 233 and tip 2 in tight spaces. Cakes serve 27; each cookie serves 1.

*Combine Violet with Rose for violet shown.

▲ Stars Bursting in Air

Pans: Standard Muffin, Cookie Sheet, Cooling Grid, p. 154

Tip: 1M (2110), p. 143

Recipes: Buttercream Icing, Roll-Out Cookies, p. 114

Also: Cupcake Party Stand, p. 146; Nesting Stars Metal Cutter Set, Patriotic Stars Standard Baking Cups, p. 210; Red, Blue Colored Sugars, p. 211

Make cookie stars. Prepare and roll out dough; cut stars using smallest cutter from set. Sprinkle with colored sugars. Bake and cool cookies and cupcakes. Ice cupcakes with tip 1M swirl. Place in stand; position star cookies. Each serves 1.

▼ Uncle Sam & Lady Liberty

Pan: Cookie Sheet, p. 154

Tips: 2A, 3, 4, 7, 21, p. 142-143

Colors:* Royal Blue, Lemon Yellow, Golden Yellow, Red-Red, Christmas Red, Kelly Green, Copper (skin tone), Brown, Black, p. 136

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (24 oz.), p. 130; Gum-Tex™, Rolling Pin, Roll & Cut Mat, p. 133; Brush Set, p. 131

Recipes: Buttercream Icing (stiff consistency), p. 114; Thinned Fondant Adhesive, p. 115

Also: 2008 Pattern Book (Hat, Crown), p. 128; Silly Feet! Silicone Baking Cups, p. 147; Stars and Stripes Party Picks, p. 210; 4 in. Lollipop Sticks, p. 169; cornstarch, knife, waxed paper, spatula

In advance: Prepare fondant pieces. Mix 2 teaspoons Gum-Tex into 24 oz. of fondant. Tint 1¼ in. ball skin tone, 1 in. ball red, ¾ in. ball blue, 1½ in. ball green; reserve remaining white. Roll out ⅛ in. thick. Use pattern to cut crown. For hat use pattern to cut white base. Cut red and blue strips about ⅛ in. wide for stripes; attach with damp brush. Let all pieces dry on cornstarch-dusted surface. Attach lollipop stick to back of hats with thinned fondant adhesive.

Bake and cool cupcakes in silicone cups supported by cookie sheet. Pipe tip 2A head, building up for dimension; round with spatula. For arms, cut lollipop sticks to 3 in. long. Insert 1½ in. deep through tip 21 into bag of icing; squeeze as you pull out stick. For hands, divide skin tone fondant into 4ths. Roll each piece into a ball and flatten slightly. Shape hand and cut slits for fingers. Clean icing off ½ in. of iced arm; attach hand. Insert arms in cupcake. Use tip 3 to pipe dot or outline eyes; outline and pipe in mouths. Use tip 7 to pipe dot noses and tip 4 to pipe outline or pull-out hair. Insert flag picks; curl fingers around. Attach crown; insert hat. Each serves 1.

*Combine Red-Red with Christmas Red for red shown. Combine Lemon Yellow with Golden Yellow for yellow shown. Combine Brown with Red-Red for brown shown.

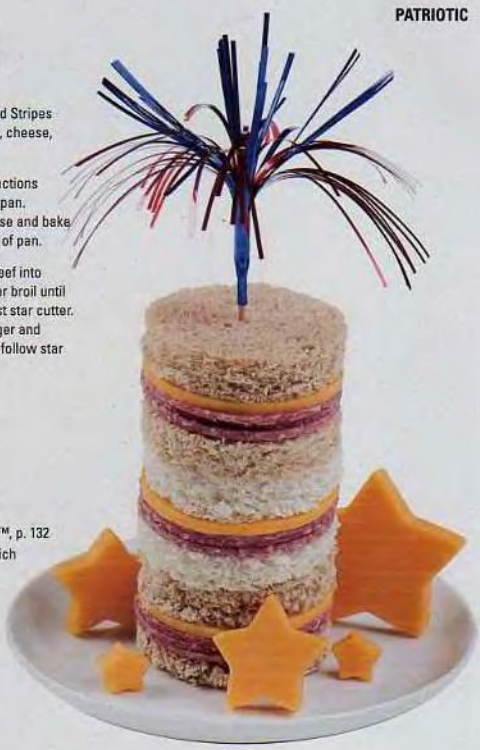
◀ Red, White and BBQ!

Pan: Mini Star, p. 209

Also: Stars Nesting Metal Cutter Set, Stars and Stripes Party Picks, p. 210; hot roll mix, ground beef, cheese, lettuce, bread knife, scissors

In advance: Make rolls following package directions (2 stars for each sandwich). Grease Mini Star pan. Press prepared hot roll mix into cavities. Let rise and bake 15 to 18 minutes. When cool, trim rolls to level of pan.

Season ground beef to taste. Press 3 oz. beef into largest star cutter; remove cutter. Grill or broil until cooked. Cut cheese stars using largest star cutter. Build sandwich with roll, lettuce, burger and cheese topped by roll. Trim lettuce to follow star shape; insert pick. Each serves 1.



▶ Skyrocket Sandwich

Fondant/Gum Paste: Round and Star Cut-Outs™, p. 132

Also: Patriotic Foil Pix, p. 210; assorted sandwich breads, lunchmeats and cheeses

Cut bread and sandwich fixings using largest round cutter. Stack, alternating layers and colors; secure with pick. Use cutters to cut additional cheese stars; arrange around sandwich stack. Each serves 1.

▼ American Made

Pans: Stars and Stripes, p. 209; Cookie Sheet, Cooling Grid, p. 154

Tips: 3, 21, p. 142-143

Recipes: Buttercream Icing, Roll-Out Cookies, p. 114

Also: Red, Blue Sparkle Gel, p. 137; Star Comfort Grip™ Cutter, p. 210; Tapered Spatula, p. 140; Cake Boards, Fanci-Foil Wrap, p. 233; ruler, toothpicks, waxed paper, cornstarch

For stars: Prepare and roll out dough; cut about 10 cookies using star cutter. Bake and cool. Decorate with Sparkle Gel outlines in starburst pattern.

For flag: Position cake on foil-wrapped board. Ice smooth. Mark 3½ x 4¾ in. wide corner area; cover with blue gel. In corner, mark 11 vertical rows, about ⅜ in. apart; pipe tip 3 icing dots, alternating rows of 5 and 4 dots. Flatten slightly with spatula dipped in cornstarch. Mark 13 stripes, 1 in. wide; outline and pipe in alternating stripes with red gel. Add tip 21 star bottom border. Position cake board on plate to raise it about 1 in.; position cookies. Cake serves 12; each cookie serves 1.

The Big Event!

This isn't just any party–someone's life is changing in an exciting new way and everyone's coming to celebrate. These are the cakes to greet them with. For the mom-to-be, the sweet nursery toybox of fondant shown here, filled with candy toys. For the newly confirmed, a twist on the traditional cross cake, featuring fondant mosaic tiles in eye-pleasing colors. To honor the grad, a 2-tier cake capped by a candy mortarboard, fondant diploma and a lush rose garland. Look ahead for the perfect design to help you mark the moment.

Instructions for projects shown on these two pages are on page 62.

BABY

Toy Box Tot

Pans: 8, 12 x 2 in. Square, p. 153
Tips: 5, 8, p. 142
Colors:* Lemon Yellow, Golden Yellow, Rose, Kelly Green, Violet, Royal Blue, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (96 oz.), p. 130; Alphabet/Number Cut-Outs™, p. 132; Brush Set, Easy-Glide Fondant Smoother, p. 131; Gum-Tex™, Rolling Pin, Rolling Pin Guide Rings, Roll & Cut Mat, p. 133
Candy: White Candy Melts®†, Primary, Garden Candy Color Sets, p. 166; 2-Pk. Baby Candy Molds, p. 168
Topper: Baby Face, p. 237
Recipes: Buttercream, Royal Icings, p. 114
Also: 2008 Pattern Book (Toy Box Lid, Base, Short Sides, Long Sides), p. 128; Parchment Triangles, p. 140; Dowel Rods, p. 232; Cake Boards, Fanci-Foil Wrap, p. 233; Meringue Powder, p. 137; cornstarch, waxed paper, tissue

In advance: Make toy box. Combine 2 teaspoons Gum-Tex with 21 oz. fondant. Roll out 3/16 in. thick using guide rings. Using patterns, cut 2 long sides, 2 short sides, 1 lid and 2 bases; cut one base vertically in thirds. Let dry on cornstarch-dusted board. **Also:** Make puddle dots (p. 120) on waxed paper-covered board using thinned royal icing in rose, yellow, green, violet and blue. Make 7-9 puddles in each color, 1 in. diameter. Make extras to allow for breakage and let dry. **And:** Make candy toys using painting method (p. 125); make 2-3 of each shape in molds except sun, moon and star. Refrigerate until firm; unmold.

Prepare 1-layer cakes for Stacked Construction (p. 112) and rolled fondant (p. 115). For 8 in. cake, tint 24 oz. fondant rose; for 12 in. cake, tint 48 oz. yellow. Cover cakes and smooth with Fondant Smoother; reserve remaining fondant. Position cakes on double-thick foil-wrapped boards. Pipe tip 8 bead bottom borders in buttercream. Tint 1 oz. portions of fondant pastel blue, green and violet. Separately roll out, along with reserved rose and yellow fondant, 1/16 in. thick using guide rings. Cut 1/4 in. wide strips for toy box trim; attach to box pieces with damp brush, cutting to fit as needed. Assemble box with royal icing; let dry. Cut letters and numbers for toy box using Cut-Outs; attach to box with damp brush. Attach puddles to cake sides with buttercream. Position base pieces which were cut in thirds in box to raise baby topper. Fill box with candy toys and position topper. Attach lid with royal icing or melted candy, supporting with tissue until set. Position toy box on cake. Serves 68.

*Combine Lemon Yellow with Golden Yellow for yellow shown.

Cradled Favors

Fondant: White Ready-To-Use Rolled Fondant, p. 130; Fine Tip Primary Colors FoodWriter™ Edible Color Markers, p. 130; Brush Set, p. 131
Color: Copper (skin tone), p. 136
Also: Pink, Blue Pearlized Baby Cradles, p. 234; candy-coated chocolates, cornstarch

Tint fondant copper. For each head, roll a 3/4 in. ball of fondant; let dry on cornstarch-dusted surface. Draw facial features with black FoodWriter. Roll a tiny ball of fondant for nose; attach with damp brush. Fill cradles with chocolates; position head. Each serves 1.

Playtime Pop-Up!

Pan: Petite Loaf, p. 154
Candy: White Candy Melts®† (2 pks.), Primary, Garden Candy Color Sets, p. 166; Smiley Face Lollipop Mold, p. 168
Also: Parchment Triangles, p. 140; Mini Pacifiers Candies, p. 235; waxed paper

For toy boxes, make candy shells (p. 125) 1/4 in. thick in pan cavities; refrigerate until firm and unmold. For lids, make 1/4 in. thick candy plaques (p. 126) in pan cavities; refrigerate until firm and unmold. Using candy colors, tint melted candy blue and pink; pipe trim and message using cut parchment bag. Let set. For faces, tint melted white candy with orange to achieve skin tone; mold in Smiley Face Mold and refrigerate until firm. Unmold and position on waxed paper. Tint melted candy black; pipe facial features using cut parchment bag. Pipe nose and ears with melted candy; let set. Position candies in toy box; position candy face in center. Attach lid to box with melted candy; let set. Each serves 1.

◀ Stork at Your Service

Pans: Stork Express, p. 156; 11 x 15 x 2 in. Sheet, p. 153
Tips: 3, 12, 16, 17, p. 142-143
Colors:* Violet, Pink, Copper (skin tone), Kelly Green, Leaf Green, Royal Blue, Black, Lemon Yellow, Golden Yellow, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (80 oz.), p. 130; Funny Flowers Cut-Outs™, p. 132; Cutter/Embosser, Brush Set, Easy-Glide Fondant Smoother, p. 131; Rolling Pin, Roll & Cut Mat, p. 133
Recipe: Buttercream Icing, p. 114
Also: 101 Cookie Cutters Set, p. 162; Cake Board, Fanci-Foil Wrap, p. 233; Plastic Dowel Rods, p. 232; 16 x 23 in. triple-thick cardboard or 1/2 in. thick foamcore board, knife, plastic ruler

Bake and cool stork cake and two 1-layer sheet cakes. Place stork cake on foil-wrapped board. Ice smooth cake sides, background areas and inside blanket. Outline body, feet, beak, cap and baby blanket with tip 3; cover all (except wings) with tip 16 stars. Add tip 16 pull-out star wings. Pipe in tip 3 eye on stork; add tip 3 dot pupil. Pipe in tip 12 ball baby head. Outline baby's eyes and mouth with tip 3.

Position sheet cakes side-by-side on base. Ice together at seam; prepare cakes for rolled fondant (p. 115). Tint 24 oz. fondant Leaf Green and 48 oz. light blue. Cover cake to form sky and grass (p. 121). For sun, tint a 2 in. ball Lemon Yellow; roll out 1/8 in. thick and cut circle using largest round cutter from set. Cut 1/8 x 1 1/2 in. long strips for sun rays. For clouds, roll out white fondant 1/8 in. thick; cut random cloud shapes with knife. Attach sun, rays and clouds with damp brush. Position stork on sheet cake. Tint portions of fondant pink, violet and kelly green. Roll out 1/8 in. thick. Cut flowers using medium and large Cut-Outs; roll small ball centers and attach with damp brush. Attach flowers to cake with damp brush. For stems, cut 1/8 in. strips in various lengths; attach. Cut and attach grass tufts. Pipe tip 16 shell bottom border on stork and tip 17 shell bottom border on sheet cake. Serves 72.

*Combine Violet with Rose for violet shown.

▶ Bear Hugs for Baby

Pan: Teddy Bear, p. 156
Tips: 4, 5, 16, p. 142-143
Colors:* Brown, Red-Red, Black, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (24 oz.), Pastel Colors Multi Pack Fondant (2), p. 130; Gum-Tex™, Rolling Pin, Roll & Cut Mat, p. 133; Cutter/Embosser, Brush Set, p. 131
Recipe: Buttercream Icing, p. 114
Also: Cake Board, Fanci-Foil Wrap, p. 233; Piping Gel, p. 137; 14 x 18 x ¼ in. foamcore board, spatula, knife, ruler, cornstarch

In advance: Prepare fondant blanket. Roll out pastel colors ⅛ in. thick and cut 4 in. squares, 3 in each color. Position on foil-wrapped board, beginning 1 in. from edges; secure with piping gel. Use ridged wheel of Cutter/Embosser to imprint quilting lines, 1 in. apart and at 45° angle. Add ½ teaspoon Gum-Tex to 8 oz. white fondant. Roll out ⅛ in. thick. Cut 1 in. strips and pleat to form ruffle. Attach to board with piping gel. Cover seam with tip 4 bead border.

Position bear cake on foil-wrapped cake board. Pipe in ears, eyes, paw pads and foot pads with tip 5; pipe in pupils, nose and mouth with tip 4 (smooth all with finger dipped in cornstarch). Cover bear with tip 16 stars. Serves 12.

*Combine Brown with Red-Red for brown shown.

◀ Powers Beyond Mortal Moms!

Pan: 6 x 2 in. Round, p. 153
Tips: 2, 5, 16, 17, p. 142-143
Colors: Royal Blue, Lemon Yellow, p. 136
Candy: Mini Baby Icons Mold, p. 237; White, Light Cocoa Candy Melts®† (1 pk. each), Primary, Garden Candy Color Sets, p. 166
Recipes: Buttercream, Royal Icings, p. 114
Also: Super Mom-To-Be Cake Topper, p. 237; Cake Circles, Fanci-Foil Wrap, p. 233; Meringue Powder, p. 137; waxed paper

In advance: On waxed paper, using royal icing, make 15 tip 16 drop flowers with tip 2 dot centers. Make extras to allow for breakage; let dry. **Also:** Make candies. Melt candy and tint using candy colors; lighten cocoa by mixing with white for brown shown. Mold about 15 candies, filling cavities only half full. Refrigerate until firm, unmold.

Ice 2-layer cake smooth with buttercream. Pipe tip 5 swirl clouds on cake sides. Pipe tip 17 shell bottom border. Position candies, flowers and topper. Serves 12.

†Brand confectionery coating.

▼ Your Proudest Day

Pans: Oval Pan Set (7¾ x 5⅝ in., 16½ x 12⅜ in. used), p. 153
Tips: 2, 3, 20, 129, 225, 349, p. 142-143
Colors: Rose, Kelly Green, Brown, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (72 oz.), p. 130; Gum-Tex™, Rolling Pin, Roll & Cut Mat, p. 133; Easy-Glide Fondant Smoother, Brush Set, p. 131
Ornaments: Sweet Couple, p 226; Newborn Baby Figurines, p. 235
Recipes: Buttercream, Royal Icings, p. 114; Thinned Fondant Adhesive, p. 115
Also: Italic Make-Any-Message Press Set, p. 139; Dowel Rods, p. 232; 14 x 20 in. Show 'N Serve™ Cake Boards, Cake Circles, Fanci-Foil Wrap, p. 233; Color Tray, p. 130, Meringue Powder, p. 137; 4 in. Lollipop Sticks, p. 169; waxed paper, ruler, cornstarch, knife

In advance: Make bench. Tint 2 in. fondant ball light brown; knead in ¼ teaspoon Gum-Tex. Roll out ⅛ in. thick. Cut 1¼ x 3¼ in. rectangle for seat. For legs, trim 4 lollipop sticks to 3¼ in. Roll out fondant ⅛ in. thick. Cut ⅝ x 1¼ in. strip. Brush back with damp brush and wrap around one end of stick leaving 2 in. exposed to insert into cake; smooth seam. Let all pieces dry on cornstarch-dusted board. When dry, attach legs to seat using fondant adhesive; let dry at least 48 hours. **Also:** Make royal icing drop flowers. Pipe 75 with tip 225 in light rose and 75 with tip 129 in dark rose (make extras to allow for breakage). Pipe tip 2 dot centers; let dry. **And:** Use thinned royal icing to paint dress and shoes on ornament; let dry. Roll out white fondant ⅛ in. thick. Cut a 3 x 3 in. piece to wrap around baby figurine. Brush back with damp brush and position on couple ornament; let dry.

Bake and cool cakes using smallest and largest oval pans from set. Prepare cakes for rolled fondant (p. 115) and Stacked Construction (p. 112); cover and smooth with Fondant Smoother. Sponge thinned light green royal icing onto lower half of cake sides using crushed waxed paper (p. 120). Stack cakes on foil-wrapped cake board cut to fit; position bench, inserting exposed end of sticks into cake. Using buttercream, pipe tip 20 shell bottom borders. Attach flowers; pipe tip 349 leaves. Imprint message on cake using message press; write tip 3 message. Position ornament. Serves 27.

▶ Baby's Our Blessing

Pans: 6, 8 x 2 in. Round, p. 153, Decorator Preferred® 10 x 3 in. Round, p. 152
Tips: 2, 2A, 4, 8, 24, 102, 126, p. 142-143
Color: Royal Blue, p. 136
Ornament: Cradle, p. 237
Recipes: Buttercream, Royal Icings, p. 114
Also: Cake Circles, 14 in. Silver Cake Base, p. 233; Dowel Rods, p. 232; Cake Dividing Set, p. 135; Meringue Powder, p. 137; Flower Nail No. 7, p. 140; waxed paper, toothpicks, ruler

In advance: Make royal icing flowers. Make 24 tip 102 roses with tip 8 bases and 18 tip 126 roses with tip 2A bases (p. 118). Make 214 tip 24 drop flowers with tip 2 dot centers. Make extras of all to allow for breakage; let dry.

Bake and cool 2-layer 6 and 8 in. cakes 4 in. high and 2-layer 10 in. cake 5 in. high (bake two 2½ in. layers for a 5 in. high cake). Ice cakes smooth with buttercream and prepare for Stacked Construction (p. 112). Use Cake Dividing Set to mark 6 in. cake into 6ths, 8 in. cake into 8ths and 10 in. cake into 10ths. Assemble cakes on Cake Base. Using buttercream, pipe tip 2 double drop strings between division points, 2 and 1½ in. from top edge of cake. Attach drop flowers in a garland 1 in. from top edge of cake. Pipe tip 4 bead bottom borders. Attach smaller roses at division points. Attach larger roses around base. Position ornament. Serves 60.

▶ Blessings for Her

Pan: Cross, p. 209
Tip: 3, p. 142
Color: Rose, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (48 oz.), White Pearl Dust, p. 130; Rolling Pin, Roll & Cut Mat, p. 133; Easy-Glide Fondant Smoother, Brush Set, Fondant Ribbon Cutter/Embosser Set, p. 131
Recipes: Buttercream, Royal Icings, p. 114
Also: Cake Boards, Fanci-Foil Wrap, p. 233; Meringue Powder, p. 137; knife, ruler

Prepare cake for rolled fondant (p. 115). Tint 30 oz. fondant rose and cover cake; smooth with Fondant Smoother. Roll out white fondant ⅛ in. thick and cut out cross using top of pan as pattern (sections are 2 in. wide). Position cross on cake, securing with damp brush. Cut lattice strips using Ribbon Cutter/Embosser with 2 straight-edge wheels and ¼ in. spacer. Position strips diagonally on cross, spacing ½ in. apart. Secure with damp brush. Trim off excess with a sharp knife as strips are positioned. Using royal icing, pipe tip 3 dots on lattice strips. Let dry 1 hour. Roll ½ in. flattened balls of white fondant and place in spaces between lattice, securing with damp brush. Using a dry brush, brush white areas of cake top with Pearl Dust. Roll ½ in. balls of rose fondant and attach for bottom border with damp brush. Serves 12.

◀ Faith Mosaic

Pan: Cross, p. 209
Tip: 3, p. 142
Color: Royal Blue, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (48 oz.), White Pearl Dust, p. 130; Square Cut-Outs™, p. 132; Rolling Pin, Roll & Cut Mat, p. 133; Brush Set, Easy-Glide Fondant Smoother, p. 131
Recipe: Buttercream Icing, p. 114
Also: Communion Boy Topper, p. 192; 101 Cookie Cutters Set, p. 162; Cake Board, Fanci-Foil Wrap, p. 233; Parchment Triangles, p. 140, cornstarch

Position cake on foil-wrapped board cut 1 in. larger on each side. Prepare cake for rolled fondant (p. 115). Cover cake; smooth with Fondant Smoother. Roll out a small amount of fondant ⅜ in. thick; cut platform for topper using medium round cookie cutter. Let platform dry on cornstarch-dusted cake board. Tint 4 oz. portions of fondant light, medium and dark blue. Roll out colors ⅛ in. thick; cut mosaic squares using smallest Cut-Out. Position various color squares on cake top and board base; trim squares as needed to fit around cake and secure with damp brush. Pipe tip 3 bead bottom border. Brush squares with Pearl Dust. Position platform and topper. Serves 12.

◀ Greeting La Quinceañera

Pans: 6, 8, 10 x 2 in. Round, p. 153
Tips: 2, 3, 4, 225, p. 142
Colors:* Violet, Rose, p. 136
Ornament: La Quinceañera, p. 227
Recipes: Buttercream, Royal Icings, p. 114
Also: 2008 Pattern Book (Triple Drop Strings), p. 128; 8, 10, 12 in. Plates, 9 in. Twist Legs (2 pks.) from Crystal-Clear Cake Divider Set, p. 228; Cake Circles, Cake Boards, p. 233; Romantic Heart Base, p. 227; Flower Former Set, p. 140; 4 in. Lollipop Sticks (3 pks.), p. 169; White Pearl Dust, p. 130; Clear Vanilla Extract, p. 139; Meringue Powder, p. 137; Brush Set, p. 131; 10 x 2 in. craft foam circle, silk roses, waxed paper, ruler, paper

Two weeks in advance: Prepare royal icing decorations. Make 300 tip 225 drop flowers with tip 2 dot centers; let dry. **Also:** Make triple drop strings. Make several copies of pattern and attach to outside of largest flower former; tape waxed paper over pattern to cover. Pipe 40 tip 3 triple drop strings; make extras to allow for breakage and let dry. **And:** Prepare lollipop sticks with royal icing. On 45 sticks, pipe 4 tip 2 dots (1 at each end and two 1 in. from end); attach a drop flower at center. On 74 sticks, pipe 3 tip 2 dots (1 at each end and 1 at center); attach 2 drop flowers between center and end dots. Brush sticks with mixture of clear vanilla and Pearl Dust following package directions. Let all pieces dry thoroughly.

Ice 2-layer cakes smooth with buttercream and prepare for Push-in Pillar Construction (p. 112). Pipe tip 4 bead bottom borders.

At reception: Assemble cakes, positioning base cake on craft circle. Pipe tip 2 beads around pillars. Pipe tip 3 royal icing scallops around edge of plates, ¾ in. apart and with point ¼ in. from edge. Position prepared sticks, tilting inward from scallop points to cake top; alternate 1 single-flower stick with 2 double-flower sticks. Pipe tip 3 bead top borders with buttercream. Attach triple drop strings with tip 3 and royal icing, positioning slightly behind bead borders and between single-flower sticks. Attach flower to top border where triple strings meet. Position topper on top half of heart base; position on top tier. Position silk roses under base cake. Serves 60.

*Combine Violet with Rose for violet shown.

▶ Honoring the Heritage

Pans: 6, 10, 14 x 2 in. Square, p. 153
Tip: 3, p. 142
Fondant: White Ready-To-Use Rolled Fondant (192 oz.), p. 130; Round Cut-Outs™, p. 132; Rolling Pin, Roll & Cut Mat, p. 133; Easy-Glide Fondant Smoother, Brush Set, 131
Candy: Hanukkah Lollipop Mold, p. 202; White Candy Melts®†, 8 in. Lollipop Sticks, p. 169
Also: 2008 Pattern Book (Star-of-David), p. 128; 8, 12 and 16 in. Decorator Preferred® Smooth-Edge Square Plates, p. 231; White Pearl Dust (3 pks.), p. 130; Gum-Tex™, p. 133; Parchment Triangles, p. 140; Cake Boards, Fanci-Foil Wrap, p. 233; 9 in. Baker's Best® Disposable Pillars with Rings (2 sets), p. 229; Meringue Powder, p. 137; ⅜ in. and ⅞ in. wide ribbon (3½ yards each), double stick tape, cornstarch, knife

In advance: Make large and small stars. Knead 2 teaspoons Gum-Tex into 24 oz. fondant. Roll out ⅛ in. thick. Use pattern and knife to cut out large star. Cut ¼ in. strips for borders; brush backs with damp brush and attach to large star. Dust with Pearl Dust and let dry on cornstarch-dusted surface. When dry, turn over and attach lollipop stick to back using melted candy; leave 4 in. extended to insert into cake. Make 108 small stars (make extras to allow for breakage). Dust cavities of candy mold with Pearl Dust. To mold stars, cut fondant circles using medium round Cut-Out; press firmly and evenly into star cavities, unmold. Trim about ⅛ in. off 4 side points of 36 stars. Let all dry on cornstarch-dusted surface.

Prepare 2-layer cakes for rolled fondant (p. 115); cover and smooth with Fondant Smoother. Prepare for Push-In Pillar Construction (p. 112). Wrap ⅞ in. ribbon border around bottom edge of each cake; overlap ends and secure with double stick tape. Wrap ⅜ in. ribbon around cakes, allowing ⅛ in. space from ⅞ in. ribbon; overlap ends and secure with double stick tape.

At reception: Assemble cakes. Attach stars using melted candy in cut parchment bag or royal icing and tip 3. Use 2 trimmed stars on each side of 8 in. plate, 3 on each side of 12 in. plate and 4 on each side of 16 in. plate to fit width properly. Insert large star. Serves 113.

†Brand confectionery coating.

▶ The Future's in Their Hands!

Pan: Cookie Sheet, p. 154
Tips: 1, 1A, 2, 3, p. 142
Colors:* Brown, Red-Red, Copper (skin tone), Black, Brown, Royal Blue, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant, Neon Colors Fondant Multi Pack, p. 130; Square Cut-Outs™, p. 132; Brush Set, p. 131; Rolling Pin, Roll & Cut Mat, p. 133
Recipe: Buttercream Icing (stiff consistency), p. 114
Also: Silly-Feet! Silicone Baking Cups, p. 147; 6 in. Cookie Treat Sticks, p. 165, knife, cornstarch

In advance: Make arms, mortarboards and diploma (p. 122).

Bake and cool cupcakes in silicone cups supported by cookie sheet. Cover cupcake tops with tip 1A icing mound. Smooth with spatula to create a rounded head. Pipe tip 2 dot noses and tip 3 dot cheeks (flatten and smooth with finger dipped in cornstarch). Outline and pipe in tip 2 mouths. Pipe tip 3 curly hair. Pipe tip 2 outline eyes on boys and tip 3 dot eyes, tip 2 dot pupils and tip 1 pull-out eyelashes on girls. Attach mortarboards and insert arms in cupcakes. For tassel/cord, roll out yellow fondant ⅛ in. thick and cut a 1 x 1½ in. rectangle. Cut small slits for fringe on 1 in. side and roll up. For cord, flatten end of tassel without fringe and trim to form a thin string; attach to mortarboard top with damp brush. For top button, roll a small fondant ball and attach with damp brush. Each serves 1.

*Combine Brown with Red-Red for brown shown.

◀ Congratulate the Graduate

Pans: 8 x 2 in. Round, 12 x 18 x 2 in. Sheet, p. 153; Topping Off Success, p. 211
Tips: 1, 5, 10, 12, 18, 102, 104, p. 142-143
Colors: Royal Blue, Moss Green, Lemon Yellow, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (66 oz.), p. 130; Brush Set, Easy-Glide Fondant Smoother, p. 131; Ready-To-Use Gum Paste (1 pk.), Rolling Pin, Roll & Cut Mat, p. 133
Candy: White Candy Melts®† (2 pks.), Primary Candy Color Set, p. 166
Recipes: Buttercream, Royal Icings, p. 114
Also: 7 in. Baker's Best Disposable Pillars with Rings, p. 229; 9 in. Decorator Preferred® Scalloped Plate, p. 231; Plastic and Wooden Dowel Rods, Flower Spikes, p. 232; Fine Tip Primary Colors FoodWriter™ Edible Color Markers, p. 130; Green Leaves (3 pks.), p. 223; Flower Nail No. 7, p. 140; Cake Boards, Fanci-Foil Wrap, p. 233; Female Grad Bobbling Topper, p. 212; Meringue Powder, p. 137; waxed paper, cornstarch, foil, 22-gauge green florist wire (55 pieces 6 in. long), 20-gauge green florist wire (30 pieces 6 in. long and 2 pieces 36 in. long), green florist tape, wire cutters, bubble wrap, craft block, knife, ruler, hot glue gun

In advance: Make royal icing floral garlands (p. 120), using 35 tip 102 apple blossoms with tip 1 dot centers and 30 tip 104 roses with tip 12 bases. **Also:** Make candy plaque (p. 126) mortarboard in Topping Off Success pan using painting method (p. 125). Refrigerate until firm; unmold. **And:** Make diploma (p. 122).

Prepare 1-layer cakes for rolled fondant (p. 115). Tint fondant blue. Cover cakes; smooth with Fondant Smoother. Prepare for Push-In Pillar Construction (p. 112). Pipe tip 18 shell bottom borders using buttercream.

At reception: Assemble cakes. Insert 1st flower spike into back of 8 in. cake; insert 1st garland section and curve around and down to bottom cake. (If needed, place a small amount of fondant in flower spike to secure garland.) Insert 2nd flower spike in back of sheet cake at end of 1st garland. Insert 2nd garland section and curve around cake to the front. Position diploma. Cut white plastic dowel rods to support candy plaque on angle. Position and attach candy plaque with melted candy. Position topper. Serves 46.

†Brand confectionery coating

▼ A Brilliant Success

Pan: Little Hero, p. 160

Tips: 3, 8, 16, 18, p. 142-143

Colors:* Royal Blue, Copper (skin tone), Brown, Red-Red, Christmas Red, Black, Lemon Yellow, Golden Yellow, p. 136

Recipe: Buttercream Icing, p. 114

Also: 2008 Pattern Book (Mortarboard), p. 128; Cake Boards, Fanci-Foil Wrap, p. 233; cardboard, scissors, toothpicks, cornstarch

Use pattern to cut mortarboard from cardboard and cover with foil. Position cake on foil-wrapped cake board. Trim off collar and hose. Build up diploma area with icing. Ice smooth cake sides, background areas, inside of sleeve, bottom of diploma, inside mouth, whites of eyes and mortarboard. Outline all areas with tip 3. Cover with tip 16 stars; overpipe nose and cheeks. Pipe tip 3 bead heart tongue, dot pupils (flatten and smooth with finger dipped in cornstarch) and string eyebrows. Pipe tip 18 shell bottom border. Position mortarboard; pipe tip 18 swirl hair. Pipe tip 8 dot button (flatten) and tip 3 strings for tassel. Serves 12.

*Combine Brown with Red-Red for brown shown. Combine Lemon Yellow with Golden Yellow for yellow shown. Combine Red-Red with Christmas Red for red shown.

▲ A Quick Study

Pans: Classic Wonder Mold, p. 155; Decorator Preferred® 9 x 2 in. Round, p. 152

Tips: 3, 6, p. 142

Colors:* Royal Blue, Lemon Yellow, Golden Yellow, Black, Brown, Red-Red, p. 136

Recipe: Buttercream Icing, p. 114

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (24 oz.), p. 130; Rolling Pin, Roll & Cut Mat, Gum-Tex™, p. 133; Cutter/Embosser, Brush Set, p. 131

Also: 2008 Pattern Book (Head, Hand, Mortarboard), p. 128; Silly Feet! Cake Stand, p. 145; White Candy Melts®†, p. 166; Plastic Dowel Rods, p. 232; 11¾ in. Lollipop Sticks, p. 169; ruler, knife, cornstarch, cardboard

In advance: Make head and mortarboard. Tint fondant: 12 oz. blue and 6 oz. light brown. Add ½ teaspoon Gum-Tex to 4 oz. blue and ¾ teaspoon Gum-Tex to 6 oz. brown. Roll out ⅛ in. thick. Use patterns to cut out head and mortarboard. Set on cornstarch-dusted board to dry. Reserve remaining fondant.

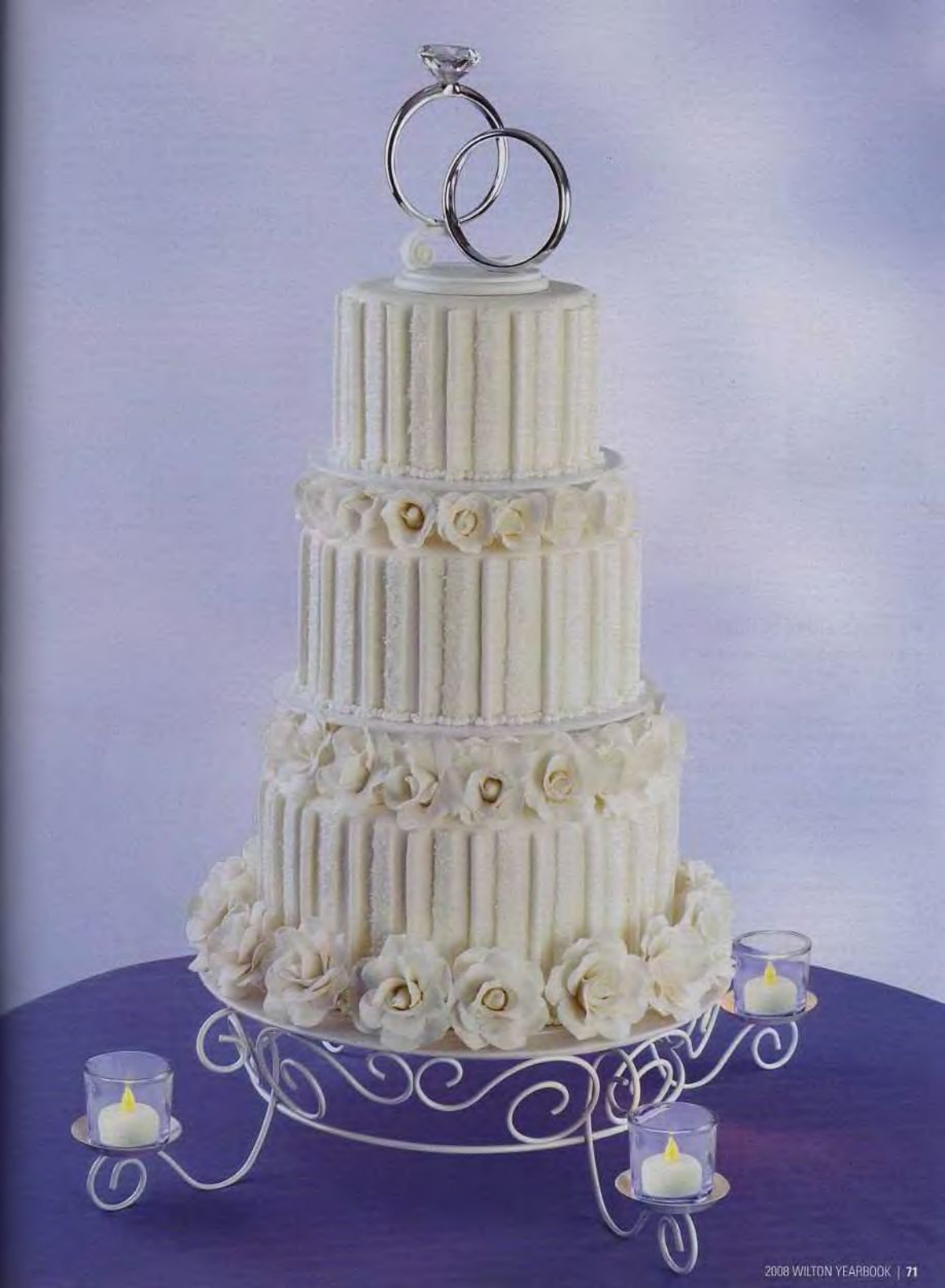
Bake and cool Wonder Mold and 1-layer 9 in. round cakes using firm-textured batter such as pound cake. Stack cakes on stand. Using a spatula, ice shirt area smooth; ice gown, running edge of spatula vertically over icing to form pleats. Using tip 6, outline and pipe in tie. Pat smooth. Attach head to mortarboard using melted candy; let set. Using melted candy, attach 3 lollipop sticks to back of head leaving 5 in. extended; let set, then insert into cake (trim sticks as needed to fit). Pipe tip 3 outline eyes, pipe in mouth and swirl hair. Roll three ½ in. fondant balls, flatten slightly and attach for nose and cheeks using a damp brush. For tassel and string, tint fondant yellow and roll out ⅛ in. thick. Cut a 2½ x ¼ in. strip for cord; cut a 3 x 1½ in. rectangle for tassel. Fringe long side of rectangle, using knife to cut slits ⅛ in. apart to within ½ in. of top edge. Roll and smooth top for tassel. For button, roll a ½ in. fondant ball and flatten. Attach button, cord and tassel using damp brush. Roll 5½ x 1½ in. logs for arms; position on cake. Cut dowel rod to 6½ in. long; with icing, attach between arms for diploma. Roll out fondant ⅛ in. thick; cut out hands using pattern (reverse for 2nd hand). Attach over diploma with icing. For sleeve and neckline trim, roll out fondant ⅛ in. thick; cut ½ in. wide strips and attach using damp brush. Serves 24.

*Combine Lemon Yellow with Golden Yellow for yellow shown. Combine Brown with Red-Red for brown skin tone shown.

Your Day to Shine

Choose a wedding cake to match the dazzle of diamonds and the sparkle of champagne. Start with the majestic 3-tiered cake at right, that pairs our shimmering Double Ring Topper with brilliant sugared fondant bands. Or discover the lustrous color our new Pearl Dust can bring when brushed on flowers, fondant bows and ruffles. Elsewhere, we introduce great ways to add texture and motion, with graceful curtain-look panels, scrolled stands and Victorian-inspired Lambeth.

Instructions for projects shown on these two pages are on page 72.



Banding Together

Contrasting texture is your best bet for adding excitement to an all-white wedding cake. Here, the ribbed fondant bands, swirls of gum paste roses and a sparkling sugar finish combine to create motion and drama.

Pans: 6 x 2, 8 x 2 Round, p. 153; Decorator Preferred® 10 x 3 in. Round, p. 152

Tip: 3, p. 142

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (96 oz.), p. 130; Ribbon Cutter/Embosser Set, Easy-Glide Fondant Smoother, Confectionery Tool Set, p. 131; Ready-To-Use Gum Paste (4 pks.), Rolling Pin, Roll & Cut Mat, Brush Set, p. 133; Floral Collection Flower Making Set, p. 132

Topper: Infinity Rings Cake Pick, p. 227

Recipes: Buttercream Icing, p. 114; Gum Paste Adhesive, p. 115

Also: Candlelight Cake Stand (includes 4 flameless votives shown, or use your own tea lights), p. 230; Decorator Preferred® 8, 14 in. Smooth Edge Plates, p. 231; 7½ in. Twist Legs, 10 in. Plate (from Crystal-Clear Cake Divider Set), p. 228; "Hidden" Pillars, p. 229; White Sparkling Sugar, p. 139; Piping Gel, p. 137; ruler, toothpicks, 2 in. craft block (for drying roses)

At least one week in advance: Make 16 large, 17 medium and 20 small gum paste roses (p. 123).

Prepare 2-layer 6, 8 and 10 in. cakes (for 10 in. cake, bake two 2½ in. high layers to make a 5 in. high cake) for Push-In Pillar Construction (p. 112). Prepare cakes for rolled fondant (p. 115). Cover cakes with rolled fondant; smooth with Fondant Smoother. Roll out fondant ⅛ in. thick. Using straight-edge wheels and ½ in. spacer from Ribbon Cutter/Embosser, cut cake side strips to equal height of each cake. You will need 13 for 6 in. cake, 17 for 8 in. cake, 23 for 10 in. cake. Brush strips with thinned Piping Gel; cover with Sparkling Sugar. Shake off excess sugar. Attach strips to cake sides with damp brush, 1 in. apart. For area between strips, roll ¼ in. diameter logs of fondant to equal height of each cake; attach with damp brush.

At reception: Assemble cakes, using twist legs in 14 in. cake and hidden pillars in 10 in. cake, extending about 1½ in. above cake. Pipe tip 3 ball bottom border on all cakes. Position small roses below 6 in. cake, medium roses below 10 in. cake; insert large roses at base of 14 in. cake. Position topper.** Position votives. Serves 62.*

*The top tier is often saved for the first anniversary. The number of servings given does not include the top tier.

**Always place a separator plate, or a cake board cut to fit, on the cake where you position any figurine or topper. This protects both the cake and your keepsake. For extra stability, secure your figurine to the plate with double-stick craft tape.

That Certain Sparkle

Pan: 9 x 13 x 2 in. Sheet (makes approximately 12 gifts), p. 153

Tip: 3, p. 142

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (48 oz.), p. 130; Quick Ease Roller, Easy-Glide Fondant Smoother, Cutter/Embosser, Brush Set, p. 131; Gum-Tex™, Rolling Pin, Roll & Cut Mat, p. 133

Recipe: Buttercream Icing, p. 114

Also: Piping Gel, p. 137; White Sparkling Sugar, p. 139; Circle Metal Cookie Cutter, p. 164; ruler, waxed paper, cornstarch, knife

In advance: Make and assemble bows (p. 124) using 10 oz. fondant mixed with 1 teaspoon Gum-Tex. For each loop, cut a 3 x ½ in. strip using straight-edge wheel from Cutter/Embosser. Fold over and attach ends with damp brush. Dry loops on side. For each knot, cut a 1¾ x ½ in. strip. Brush bows with thinned piping gel and sprinkle with Sparkling Sugar. Let dry, then assemble.

Bake and cool a 2 in. high cake using firm-textured batter such as pound cake; freeze. Use circle cutter to imprint cake top; cut individual cakes using a knife. Prepare cakes for rolled fondant (p. 115); cover and smooth with Fondant Smoother. For ribbons on cakes, roll out fondant ⅛ in. thick. Cut 3 x ½ in. strips using straight-edge wheel from Cutter/Embosser. Attach across cake top and sides using damp brush. Brush ribbons with thinned piping gel and sprinkle with Sparkling Sugar. Using tip 3, attach bow with icing. Each serves 1.

▶ Love's a Bed of Roses

Pans: Heart Pan Set (6, 8, 14 x 2 in. used), p. 153

Tips: 3, 8, 12, 46, 125, p. 142-143

Color: Rose, p. 136

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (24 oz.), p. 130; Letters & Numbers Gum Paste and Fondant Mold Set, Rolling Pin, Roll & Cut Mat, p. 133; Cutter/Embosser, p. 131

Recipes: Buttercream, Royal Icings, p. 114; Thinned Fondant Adhesive, p. 115

Also: Comfort Grip™ Round Cutter, p. 164; Flower Nail No. 7, p. 140; Cake Board, Fanci-Foil Wrap, p. 233; Meringue Powder, p. 137; Disposable Decorating Bags, p. 140; waxed paper squares, cornstarch, knife

In advance: Using royal icing, make 70 tip 125 roses with tip 12 bases. Let dry. **Also:** Make center heart plaque. Set aside 1 oz. of white fondant; tint remainder light rose. Roll out rose fondant ¼ in. thick. Using 6 and 8 in. pans as patterns, cut 1 fondant heart in each size. Let dry on waxed paper-covered board dusted with cornstarch. **And:** Make monogram. Using white and rose fondant, make 2-tone letters following mold directions. Let dry on cornstarch-dusted board. Using royal icing, attach 6 in. heart to 8 in. heart; edge hearts with tip 3 beads and let dry.

Ice 2-layer 14 in. cake smooth in buttercream, with white sides and rose top. For cake side swags, roll out remaining rose fondant ⅛ in. thick. Cut circles using cutter; cut in half with paring knife. Starting with front point of cake, attach half-circles to cake sides with buttercream, aligning straight edge with top and ending so that half-circles at front point meet. Pipe tip 46 (smooth side up) bands at swag points and at center of swag, approximately 1½ in. apart, on cake sides. Pipe tip 8 ball bottom border. In royal icing, pipe tip 3 bead garlands at bottom edge and center of fondant swags; let dry. Position roses on cake top. Position heart plaque; attach monogram with fondant adhesive. Serves 72.

The Perfect Accent: *Our Graceful Cake Knife & Server is a wonderful keepsake of your special day (p. 215).*

▶ Vivid Victorian

Pans: Square Set (8, 12, 16 in. needed), p. 153
Tips: 1, 2, 3, 4, 5, 14, 16, 18, 32, 131, 224, p. 142-143
Color: Ivory, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (96 oz.), p. 130; Ready-To-Use Gum Paste, Rolling Pin, Roll & Cut Mat, Letters & Numbers Gum Paste/Fondant Mold, p. 133; Easy-Glide Fondant Smoother, p. 131
Recipes: Buttercream, Royal Icings, p. 114
Also: 2008 Pattern Book (Oval Topper, Topper Brace, Question Mark), p. 128; 2½ in. Globe Pillar Set (2), p. 228; 10, 14 in. Square Decorator Preferred® Smooth Edge Plates (1 each), p. 231; Decorator Favorites Pattern Press Set, p. 139; Piping Gel, Meringue Powder, p. 137; Fanci-Foil Wrap, p. 233; 20 in. square plywood or foamcore base board, cornstarch, toothpick, paring knife

Several days in advance: Make topper. Roll out gum paste ¼ in. thick. Use patterns to cut oval and brace; let dry overnight on cornstarch-dusted board. Imprint oval with smallest C-scroll press; pipe scrolls with tip 16 and royal icing. Tint 2 oz. gum paste ivory. Follow mold directions to make 2-tone monogram letters; let dry on cornstarch-dusted board. Use royal icing to pipe tip 2 dots around letters and tip 2 beads around oval. Attach letters. Attach brace to back of oval; let dry. **Also:** Make 68 tip 224 and 128 tip 131 drop flowers using royal icing; add tip 2 dot center. Make extras to allow for breakage and let dry.

Prepare base board. Tint 72 oz. fondant ivory and roll out. Cover 20 in. board with foil, brush with Piping Gel and cover with ivory fondant. Smooth with Fondant Smoother. Prepare 2-layer cakes for Globe Pillar Set construction (p. 113); position on separator plates or base board. Ice cakes smooth in buttercream. Mark 8 in. cake side 1¼ in. down from top; use pattern and toothpick to trace question marks pattern, 1½ in. apart. Outline patterns with tip 16 in ivory; overpipe in white with tip 5, then tip 3 in white. Mark 2¾ in. up from base of cake for triple drop strings, with points between question marks. Top strings will be 2¼ in. from base of cake at deepest point, middle strings 1⅝ in. and bottom strings 1⅜ in. At top string marking, pipe tip 16 zigzag garland in ivory; overpipe in white with tip 5 and tip 3 strings. At middle string marking, pipe tip 5 strings; overpipe with tip 3 strings. At bottom string marking, pipe tip 3 strings. Pipe tip 5 fleurs-de-lis between question marks; add tip 2 dots at drop string points. On cake top, pipe tip 14 zigzag scallop between question marks. Attach tip 224 drop flower at each scallop point. Pipe tip 18 shell bottom border.

Divide 12 in. cake side into 4ths; mark garland area 1¼ in. down from top edge. Pipe tip 16 zigzag garland in ivory; overpipe with white tip 4 drop strings, then tip 4 drop strings ¼ in. above garland. Pipe tip 4 e-motion garland ¼ in. below zigzag garland. Mark cake sides for bottom arch design, ¾ in. from base for points and 1¼ for top of arch. Cover marks with tip 3 e-motion. For middle arch, pipe tip 2 beads, ¼ in. above bottom arch. For top arch, pipe tip 1 U-motion ¼ in. above middle arch. On cake top, mark ¾ in. from edge of cake; pipe tip 4 curved outline. Add tip 3 e-motion scallops above strings. Attach a tip 131 drop flower at scallop points. Pipe tip 18 shell bottom border.

On 16 in. cake, pipe tip 18 shell bottom border. Divide cake side into 5ths; mark 2¼ in. from bottom. Pipe tip 32 upright elongated shells in ivory, 2¼ in. high. Mark 1 in. down from cake top, above each shell. Imprint large C-scroll pattern from press set at markings and on cake base around upright shells; pipe tip 32 over imprints. Mark 1 in. down from cake top; pipe tip 4 double drop strings between C-scrolls. Mark 1 in. up from bottom of cake; pipe tip 4 double drop strings to connect C-scrolls. Attach tip 131 drop flowers at all drop string points, on ends of C-scrolls and at top of elongated shells. On cake top, imprint 4 large C-scrolls on each side; pipe tip 16 zigzag over imprints. Overpipe with tip 16, then tip 5 and tip 3 outlines. At corners, pipe tip 32 fleurs de lis; attach tip 131 drop flower at point.

At reception: Assemble cakes. Position topper. Serves 200.*

The Perfect Accent: Fluted Toasting Glasses and Crystal-Look Cake Knife & Server complete the reception table (p. 216).

▲ Garden Terraces

Pans: 3-Tier Paisley Set (all pans used), p. 153
Tips: 1, 5, p. 142
Colors:* Black, Rose, Violet, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (180 oz.), p. 130; Round Cut-Outs™, p. 132; Ready-To-Use Gum Paste, Rolling Pin, Roll & Cut Mat, p. 133; Easy-Glide Fondant Smoother, Fondant Shaping Foam, Confectionery Tool Set, Brush Set, p. 131
Recipes: Buttercream, Royal Icings, p. 114; Gum Paste Adhesive, p. 115
Also: 2008 Pattern Book (Garden Greenery), p. 128; Piping Gel, Meringue Powder, p. 137; Plastic Dowel Rods, Flower Spikes, p. 232; Fanci-Foil Wrap, p. 233; 20 x 30 in. foamcore board (½ in. thick), 26-gauge florist wire (75 pieces, 5½ in. long), florist tape, toothpicks, waxed paper, scissors or wire cutters, cornstarch, knife

Several days in advance: Make 75 gum paste ruffled fantasy flowers (p. 123) on wires.
One day in advance: Prepare base board. Cut foamcore board 2 in. larger than largest paisley pan; wrap with foil and brush with piping gel. Tint 36 oz. fondant black; roll out ⅛ in. thick. Cut piece 2 in. larger than board. Cover board and smooth with Fondant Smoother.

Prepare 2-layer cakes for Stacked Construction (p. 112) and rolled fondant (p. 115); cover cakes with fondant and smooth with Fondant Smoother. Trace greenery pattern onto waxed paper. Hold against cake sides and use toothpick to imprint designs on fondant. Use royal icing to cover designs with tip 1 outlines; add random tip 1 dots. Pipe tip 5 bead bottom borders. Shape flowers into 2 medium (20 flowers each) and 1 large (30 flowers) crescent-shaped sprays by wrapping stems together with florist tape. Cut a plastic dowel rod to 5½ in.; insert in top cake, 1 in. from back left edge. Position 1 medium floral spray by inserting stems into dowel rod. Position remaining floral sprays using flower spikes. Serves 94.**

*Combine Violet with Rose for violet shown.

**The top tier is often saved for the first anniversary. The number of servings given does not include the top tier.

The Perfect Accent: *Celebrate the special couple with our Bride & Groom Toasting Glasses (p. 216).*

▲ Pleated Pathways

Pans: Oval Set (all pans used), p. 153
Tips: 3, 5, p. 142
Color: Rose, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (192 oz.), p. 130; Easy-Glide Fondant Smoother, Brush Set, Confectionery Tool Set, Flower Former Set, p. 131; Gum-Tex™, White Pearl Dust, Rolling Pin, Roll & Cut Mat, p. 133; Floral Collection Flower Making Set, p. 132
Topper: Forever In Your Eyes, p. 226
Recipes: Buttercream, Royal Icings, p. 114
Also: Piping Gel, Meringue Powder p. 137; Wooden Dowel Rods, p. 232; Cake Boards, Fanci-Foil Wrap, p. 233; ruler, knife, facial tissue, 20 in. oval foamcore board (½ in. thick), cornstarch

In advance: Prepare base board. Wrap foamcore board with foil and brush with piping gel. Tint 48 oz. of fondant rose; roll out ⅛ in. thick. Cut piece 2 in. larger than board. Cover board and smooth with Fondant Smoother. Reserve remaining rose fondant. **Also:** Make flowers. Roll out reserved rose fondant ⅛ in. thick. Cut 26 large flowers using pansy cutter from Flower Making Set; cut 56 small flowers using apple blossom cutter from set. Make extras to allow for breakage and let dry on small flower formers dusted with cornstarch. When dry, attach 26 small flowers to 26 large flowers with tip 3 dots of icing. Pipe tip 3 dot centers on all flowers; let dry.

Prepare 1-layer (2 in. high) cakes for Stacked Construction (p. 112). Prepare and cover cakes with rolled fondant (p. 115); smooth with Fondant Smoother. Pipe tip 5 bead bottom borders on all cakes. Make fondant drapes (p. 124) for all tiers; drapes will be made using the following fondant strips: For 7 in. cake, cut 6 x 12 in. strip; 10 in. cake, cut 6 x 14 in. strip; 13 in. cake, cut 6 x 17 in. strip; base board, cut 6 x 20 in. strip. Attach drapes on corresponding cakes with damp brush. Before brushing drapes with Pearl Dust, cover exposed areas of cake with facial tissue, leaving only fondant drapes uncovered. Dip dry brush in Pearl Dust and apply to drapes. Attach flowers with tip 3 dots of icing.

At reception: Position topper.*** Serves 71.**

***Always place a separator plate, or cake board cut to fit, on the cake where you position any figurine or topper. This protects both the cake and your keepsake. For extra stability, secure your figurine to the plate with double-stick craft tape.

◀ Little Formalities

Pan: 9 x 13 x 2 in. Sheet, p. 153
Tip: 4, p. 142
Colors: Rose, Black, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (24 oz. makes 4 cakes), p. 130; Letters & Numbers Gum Paste/Fondant Mold Set, Easy-Glide Fondant Smoother, Cutter/Embosser, Brush Set, p. 131; Rolling Pin, Roll & Cut Mat, p. 133
Recipes: Buttercream Icing, p. 114; Thinned Fondant Adhesive, p. 115
Also: Cake Board, p. 233; ruler, cornstarch

At least 1 day in advance: Make bow loops. Tint 1 oz. fondant rose for each cake. Roll out 1/16 in. thick. Using straight-edge wheel of Cutter/Embosser, cut a 1/2 x 3 in. long strip for each loop. Press ends together and let dry overnight on sides on cornstarch-dusted board. For knot, cut a 1/2 x 1¾ in. long rose strip; wrap around ends of 2 loops, then brush strip ends with water. Pinch ends together to secure. Reserve remaining rose fondant for cake top.

Bake 1-layer sheet cake. Cut cake into 3 in. squares. Prepare cakes for rolled fondant (p. 115). For each cake, tint 4 oz. fondant black. Cover cakes with black fondant; smooth with Fondant Smoother. Roll out white and rose fondant 1/16 in. thick. Cut a 2¾ in. white square and a 2⅜ in. rose square. Attach white, then rose square to cake with damp brush. Using narrow end of tip 4, punch out black fondant dots; attach to bow loops with damp brush. Attach bow to cake with thinned fondant adhesive. Follow package directions for molding monogram letter using black and white fondant. Attach letter with damp brush. One sheet cake makes 9-12 cakes; each serves 1.

▶ Double-Ring Ceremony

Pans: Hexagon Set (9, 15 x 2 in.), p. 153
Tips: 1, 3, 5, p. 142
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (30 oz.), White Pearl Dust, p. 130; Spiral Pattern Roller, Gum-Tex™, Rolling Pin, Roll & Cut Mat, p. 133; Brush Set, Confectionery Tool Set, p. 131; Floral Collection Flower Making Set, p. 132
Topper: Infinity Rings Cake Pick p. 227
Recipes: Buttercream, Royal Icings, p. 114
Also: 2008 Pattern Book (Smooth and Swirled Fondant Patterns—9, 15 in. cake sizes), p. 128; Crystal-Look Bowl, Dowel Rods, p. 232; Meringue Powder, p. 137; Cake Board, Fanci-Foil Wrap, p. 233; 3 in. craft circle, knife, silk flowers, cornstarch

Several days in advance: Make flowers. Combine 1/2 teaspoon of Gum-Tex with 6 oz. of fondant; roll out 1/8 in. thick. Using cutters from Floral Collection Set, cut 12 apple blossoms and 24 forget-me-nots. Place flowers on thick foam and cup centers with dog bone tool; let dry on cornstarch-dusted board. Add tip 3 dot centers in royal icing.

Ice 2-layer 9 and 15 in. cakes smooth with buttercream icing and prepare for Stacked Construction (p. 112). Roll out fondant 1/4 in. thick. Using patterns, cut six each Smooth and Swirled Fondant pieces for cakes. Imprint swirled pieces using Spiral Pattern Roller. Attach a swirled piece to each smooth piece with damp brush. Position pieces on cakes. Lightly brush with Pearl Dust. Pipe tip 1 "S" scrolls around bottom edge of fondant. Attach a forget-me-not at bottom point of smooth pieces on 9 in. cake; attach an apple blossom to bottom points of smooth pieces on 15 in. cake. Pipe tip 5 bead below each flower. Pipe tip 3 beads over fondant seams on cake tops. Pipe tip 5 bead bottom borders on both cakes. With tip 3 dots, attach a cluster of 1 apple blossom and 2 forget-me-nots at each bottom corner of 15 in. cake.

At reception: Wrap craft circle in foil and place in Crystal-Look Bowl. Position silk flowers. Position pick by inserting into cake top.** Serves 70*.

▶ Touched by Romance

Pans: 6, 10, 14 x 2 in. Round, p. 153

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (180 oz.), Orchid Pink Pearl Dust, p. 130; Cutter/Embosser, Easy-Glide Fondant Smoother, Fondant Shaping Foam, Confectionery Tool Set, Brush Set, p. 131; Rolling Pin, Roll & Cut Mat, p. 133

Topper: Bianca, p. 225

Recipe: Buttercream Icing, p. 114

Also: Floating Tiers Cake Stand, p. 231; Cake Circles, p. 233; drawing compass, ⅝ in. wide pink satin ribbon (3 yards); facial tissue, ruler

Two days in advance: Make cake top flowers. For 14 in. cake, roll out a small amount of fondant ½ in. thick. Using straight-edge wheel of Cutter/Embosser, cut a 3 in. diameter circle for base; soften edge to round and taper. For petal layers, roll out fondant ⅛ in. thick. Cut a 6 in. diameter circle; position on thin foam and ruffle edges with ball tool. Attach petal layer to base with damp brush; prop up edges with pieces of crumpled tissue. Make additional petal layers as above, cutting 5¼, 4½, 3¾, 3, 2¼ and 1½ in. circles; attach in descending order with damp brush. Prop up edges with tissue as above. For 10 in. cake, make base and petals as above, using a 2 in. diameter base and 4½, 3¾, 3, 2¼ and 1½ in. circles for petal layers. Let dry overnight. Brush edges of petals with Pearl Dust.

Prepare 2-layer cakes for rolled fondant (p. 115). Cover cakes with fondant; smooth with Fondant Smoother. Make cake side ruffles. For 6 in. cake, roll out fondant ⅛ in. thick. Using straight-edge wheel of Cutter/Embosser, cut a 19 x 2¾ in. wide strip; on thin foam, ruffle one edge of strip with ball tool. Loosely roll up strip to prevent stretching, then unroll and attach to cake side with damp brush, positioning straight edge at base of cake. Follow same ruffling and rolling procedure with a 19 x 2¼ in. wide strip and a 19 x 1¾ in. wide strip; attach to cake side, positioning straight edges at base of cake. Attach satin ribbon to base of cake with dots of icing. For 10 in. cake, cut 2 each 16 x 2¾ in., 16 x 2¼ in. and 16 x 1¾ in. strips; ruffle and roll same-size strips together and attach as above. For 14 in. cake, cut 3 each 15 x 2¾, 15 x 2¼ and 15 x 1¾ in. strips; ruffle and roll same-size strips together and attach as above. Brush edges of all ruffles with Pearl Dust. Attach satin ribbons to base of 10 and 14 in. cakes.

At reception: Position cakes on stand. Position cake top flowers on 10 and 14 in. cakes. Position topper on 6 in. cake.** Serves 116.*

*The top tier is often saved for the first anniversary. The number of servings given does not include the top tier.

**Always place a separator plate, or a cake board cut to fit, on the cake where you position any figurine or topper. This protects both the cake and your keepsake. For extra stability, secure your figurine to the plate with double-stick craft tape.

The Perfect Accent:
The first toast should be in our Timeless Glasses (p. 216).

▶ Touched by Romance

Pans: 6, 10, 14 x 2 in. Round, p. 153

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (180 oz.), Orchid Pink Pearl Dust, p. 130; Cutter/Embosser, Easy-Glide Fondant Smoother, Fondant Shaping Foam, Confectionery Tool Set, Brush Set, p. 131; Rolling Pin, Roll & Cut Mat, p. 133

Topper: Bianca, p. 225

Recipe: Buttercream Icing, p. 114

Also: Floating Tiers Cake Stand, p. 231; Cake Circles, p. 233; drawing compass, ⅝ in. wide pink satin ribbon (3 yards); facial tissue, ruler

Two days in advance: Make cake top flowers. For 14 in. cake, roll out a small amount of fondant ½ in. thick. Using straight-edge wheel of Cutter/Embosser, cut a 3 in. diameter circle for base; soften edge to round and taper. For petal layers, roll out fondant ⅛ in. thick. Cut a 6 in. diameter circle; position on thin foam and ruffle edges with ball tool. Attach petal layer to base with damp brush; prop up edges with pieces of crumpled tissue. Make additional petal layers as above, cutting 5¼, 4½, 3¾, 3, 2¼ and 1½ in. circles; attach in descending order with damp brush. Prop up edges with tissue as above. For 10 in. cake, make base and petals as above, using a 2 in. diameter base and 4½, 3¾, 3, 2¼ and 1½ in. circles for petal layers. Let dry overnight. Brush edges of petals with Pearl Dust.

Prepare 2-layer cakes for rolled fondant (p. 115). Cover cakes with fondant; smooth with Fondant Smoother. Make cake side ruffles. For 6 in. cake, roll out fondant ⅛ in. thick. Using straight-edge wheel of Cutter/Embosser, cut a 19 x 2¾ in. wide strip; on thin foam, ruffle one edge of strip with ball tool. Loosely roll up strip to prevent stretching, then unroll and attach to cake side with damp brush, positioning straight edge at base of cake. Follow same ruffling and rolling procedure with a 19 x 2¼ in. wide strip and a 19 x 1¾ in. wide strip; attach to cake side, positioning straight edges at base of cake. Attach satin ribbon to base of cake with dots of icing. For 10 in. cake, cut 2 each 16 x 2¾ in., 16 x 2¼ in. and 16 x 1¾ in. strips; ruffle and roll same-size strips together and attach as above. For 14 in. cake, cut 3 each 15 x 2¾, 15 x 2¼ and 15 x 1¾ in. strips; ruffle and roll same-size strips together and attach as above. Brush edges of all ruffles with Pearl Dust. Attach satin ribbons to base of 10 and 14 in. cakes.

At reception: Position cakes on stand. Position cake top flowers on 10 and 14 in. cakes. Position topper on 6 in. cake.** Serves 116.*

*The top tier is often saved for the first anniversary. The number of servings given does not include the top tier.

**Always place a separator plate, or a cake board cut to fit, on the cake where you position any figurine or topper. This protects both the cake and your keepsake. For extra stability, secure your figurine to the plate with double-stick craft tape.

The Perfect Accent:
The first toast should be in our Timeless Glasses (p. 216).

The Flower Show

Pans: 6, 8, 10 x 2 in. Round, p. 153

Tips: 1, 101, 102, 103, 352, p. 142-143

Colors:* Rose, Lemon Yellow, Golden Yellow, Moss Green, Brown, p. 136

Fondant/Gum Paste: Natural Colors Fondant Multi Pack, p. 130; Cutter/Embosser, Rolling Pin, Roll & Cut Mat, p. 133

Recipes: Buttercream, Royal Icings, p. 114

Also: 2008 Pattern Book (5-Petal Division Templates), p. 128; Graceful Tiers Cake Stand, p. 230; Flower Nail No. 7, Flower Former Set, Disposable Decorating Bags, p. 140; Meringue Powder, p. 137; Cake Circles, p. 233; waxed paper squares, ruler

Several days in advance: Make royal icing flowers using 5-petal templates as a guide. Make 50 each pink and yellow tip 101 apple blossoms. Make 40 each pink and yellow tip 102 apple blossoms. Make 25 each pink and yellow tip 103 wild roses. Make extras to allow for breakage; let apple blossoms dry in medium flower formers and wild roses dry in large flower formers. When flowers are dry, pipe tip 1 pull-out stamens at centers. **Also:** Make 100 puddle dots (p. 120), ⅜ in. diameter, on waxed paper squares using thinned pink royal icing in cut disposable bag. Make extras to allow for breakage; let dry.

Ice 2-layer cakes smooth in buttercream. Combine Light and Dark Brown fondant packets and add brown icing color to deepen. Roll out fondant ⅛ in. thick. Cut 1 in. wide strips, long enough to wrap around each cake; position around base of cakes. Attach puddle dots 1 in. apart on strips with buttercream. Mound icing at center of each cake and position various flowers; position other flowers randomly. Add tip 352 leaves. Position cakes on stand. Serves 62.**

*Combine Lemon Yellow with Golden Yellow for darker yellow shown.

**The top tier is often saved for the first anniversary. The number of servings given does not include the top tier.

The Perfect Accent: *Add the finishing touch with our Graceful Cake Knife & Server and Graceful Toasting Glasses (p. 215).*

Bunches and Bows

Pans: Decorator Preferred® 8, 12, 16 x 3 in. Round, p. 152

Tips: 3, 5, p. 142

Colors:* Brown, Red-Red, p. 136

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (456 oz.), White Pearl Dust, p. 130; Gum Tex™, Rolling Pin, Roll & Cut Mat, p. 133; Brush Set, Easy-Glide Fondant Smoother, p. 131

Recipes: Buttercream, Royal Icings, p. 114

Also: Decorator Favorites Pattern Press Set, p. 139; 9 in. Twist Legs (2) and 6, 10, 14 in. Plates (from Crystal-Clear Cake Divider Set), p. 228; Meringue Powder, p. 137; Cake Board, Fanci-Foil Wrap, p. 233; plastic grape clusters (approximately 30), 20 in. diameter plywood or foamcore board, granulated sugar, cornstarch, ruler

Several days in advance: Make bow loops. Add 2 teaspoons of Gum-Tex to each 24 oz. of fondant (192 oz. will be needed). Roll out ⅛ in. thick. For 16 in. cake, make approximately 40 loops, cutting a 1⅜ in. wide x 16-18 in. long strip for each. For 12 in. cake, make approximately 30 loops, cutting a 1⅜ x 12-14 in. long strip for each. For top bow, make approximately 18 loops, cutting a 1 in. wide x 11-12 in. long strip for each. Brush one end of strips with water, fold over and secure ends to form loops. Let dry on sides for several days on cornstarch-dusted board. When dry, brush loops with Pearl Dust. On 6 in. plate, assemble top bow (p. 124) using royal icing; let dry. **Also:** Prepare grape clusters. Mix Meringue Powder with a little water; brush onto grapes, then sprinkle with sugar.

Prepare 2-layer cakes (bake two 2½ in. layers to make 5 in. high cakes) for rolled fondant (p. 115) and Push-In Pillar Construction (p. 112). Cover cakes with rolled fondant; smooth with Fondant Smoother. Wrap base with foil; position 16 in. cake. Randomly imprint cake sides with large, medium and small C-scrolls from press set. Outline scrolls with tip 3 in buttercream; pipe tip 3 curls on some scrolls. Pipe tip 5 bead bottom borders.

At reception: Assemble cakes. Attach two rows of loops on 16 and 12 in. cakes with royal icing; trim loops as needed to fit. Position top bow. Position grape clusters. Serves 156.**

*Combine Brown with Red-Red for brown shown.

**The top tier is often saved for the first anniversary. The number of servings given does not include the top tier.

The Perfect Accent: *Our Crystal-Look Cake Server is ideal in any setting (p. 216).*

▶ Spirits Soaring

Pans: 8, 12, 16 x 2 in. Round, p. 153
Tips: 2, 5, 10, 13, 101, 103, 225, p. 142-143
Color: Golden Yellow, p. 136
Topper: Spring Song, p. 226
Recipes: Buttercream, Royal Icings, p. 114
Also: Kolor-Flo Fountain, Wooden Dowel Rods, p. 232; 10, 18 in. Decorator Preferred® Smooth Edge Plates (2 of each size), p. 231; 13¾ in. Roman Columns (3 pks.), 5 in. Grecian Pillars, p. 229; Cake Boards, Fanci-Foil Wrap, p. 233; Flower Nail No. 7, p. 140; Meringue Powder, p. 137; waxed paper squares, 26 in. diameter plywood base, 8 x 4 in. high foil-wrapped round craft block, silk flowers, ⅜ in. ribbon (3 yds.), double-stick tape

In advance: Make royal icing flowers. Use flower nail to make 165 tip 103 roses with tip 10 bases and 159 tip 101 roses with tip 5 bases. Make 318 tip 225 drop flowers and 159 tip 13 drop flowers; add tip 2 dot centers. Make extras to allow for breakage; let dry. **Also:** Prepare petal-shaped board, wrap with foil and attach ribbon to side with tape.

Prepare seven 8 in., one 12 in. and one 16 in. 2-layer cakes for Pillar and Stacked Construction (p. 112). Ice smooth in buttercream with white tops and yellow sides. Position six 8 in. cakes on base board. Attach tip 103 roses at all top borders. Attach a tip 101 rose below points where tip 103 roses meet. Attach a tip 225 drop flower, then a tip 13 drop flower, below each tip 101 rose. Position a tip 225 drop flower between each tip 101 rose. Pipe tip 5 bead bottom border on all cakes.

At reception: Place foil-wrapped craft block at center of 8 in. cakes on base board. Position fountain and columns; assemble stacked 12 and 16 in. cakes and 8 in. top tier above the circle of 8 in. cakes. Position 7 roses in a cluster between Grecian Pillars on 12 in. cake. Position silk flowers around fountain. Position topper.** Serves 300.*

*The top tier is often saved for the first anniversary. The number of servings given does not include the top tier.

**Always place a separator plate, or cake board cut to fit, on the cake where you position any figurine or topper. This protects both the cake and your keepsake. For extra stability, secure your figurine to the plate with double-stick craft tape.

▶ Upper Echelon

Pans: 6, 10, 14 x 2 in. Square, 12 x 18 x 2 in. Sheet, p. 153
Tips: 2, 5, p. 142
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (24 oz.), p. 130; Gum-Tex™, Rolling Pin, Roll & Cut Mat, p. 133
Topper: Elegance, p. 226
Recipes: Buttercream, Royal Icings, p. 114
Also: 2008 Pattern Book (Swag), p. 128; 5 in. Curved Pillars (3 pks.), p. 229; 6, 10, 14 in. Square Smooth Edge Plates (2 of each size), p. 231; Meringue Powder, p. 137; Disposable Decorating Bags, p. 140; Dowel Rods, p. 232; 18 x 18 x ½ in. plywood or foamcore board, 16 x 16 x 4 in. craft block, paring knife, cornstarch, toothpick, fresh or silk flowers

At least 3 days in advance: Make swags. Combine 12 oz. fondant with 2 teaspoons of Gum-Tex. Roll out 1/16 in. thick. Mark pattern with toothpick and cut 96 swags. Make extras to allow for breakage and let dry on cornstarch-dusted board. **Also:** Make puddle dots (p. 120). Pipe 36 dots, ½ in. diameter, using thinned royal icing in cut disposable bag. **Two days in advance:** Add spikes to swags. Turn over dry swags and pipe a tip 5 pull-out spike on each swag, ¾ in. high, using royal icing. Let dry.

Bake three 1-layer 12 x 18 in. cakes 2 in. high; position one 12 x 18 in. cake on foil-wrapped plywood or foamcore board. Cut a second 12 x 18 in. cake into two 18 x 6 in. halves. Position one half cake against 12 x 18 in. cake on board for an 18 in. square, icing the seamed area together. Repeat for top 18 in. layer so that seams are perpendicular to each other. Also bake 2-layer 6, 10 and 14 in. cakes and position on same-size separator plates. Ice cakes smooth in buttercream. Prepare cakes for Separator Plate and Pillar Construction (p. 112). Mark sections every 2 in. across and every ½ in. down with toothpick. In royal icing, pipe tip 2 drop strings, 1 in. deep, in each 2 in. section. Pipe 5 additional drop strings, 1 in. deep, beginning at each ½ in. mark. Add tip 2 dot at each drop string point.

At reception: Assemble cakes. Place 18 in. cake on 16 x 16 x 4 in. craft block to create a space under cake.

Attach swags to bottom of all cakes, inserting spikes into bottom edge of cake and securing with royal icing. Pipe 3 tip 2 drop strings on swags. Add tip 2 dot at drop string points. Attach puddle dots between swags on 18 in. cake to cover board. Position flowers beneath 18 in. cake. Position topper.** Serves 246.*

▶ A Captivating Moment

Pans: 6, 10 x 2 in. Round, p. 153
Tips: 3, 5, 8, 129, 349, p. 142-143
Colors:* Rose, Violet, Kelly Green, p. 136
Topper: Ball and Chain, p. 225
Recipes: Buttercream, Royal Icings, p. 114
Also: 2008 Pattern Book (Heart), p. 128; Meringue Powder, p. 137; 11¾ in. Lollipop Sticks, p. 169; Dowel Rods, p. 232

In advance: Make heart topper. Position pattern on board and cover with waxed paper. Outline heart using royal icing and tip 8; let dry. Trim 3 lollipop sticks to extend 4 in. below bottom of heart for insertion in cake. Attach sticks for middle bars of heart with royal icing. For remaining bars, cut lollipop sticks to fit exactly; attach with royal icing. Overpipe heart outline with tip 8. Let dry. **Also:** Pipe royal icing bead hearts for cake sides in assorted sizes using tip 5 and tip 8. Let dry. **And:** Make 85 pink and 55 violet drop flowers using royal icing and tip 129. Pipe tip 3 dot centers. Let dry.

Ice 2-layer cakes smooth in buttercream. Prepare cakes for Stacked Construction (p. 112) and position on serving plate. Attach flowers to heart with royal icing. Using buttercream, attach flowers for bottom borders; add tip 349 leaves. Print tip 3 message. Attach bead hearts to cake sides with dots of icing. Position heart topper and couple topper on cake top.** Serves 40.

*Combine Violet with Rose for violet shown.

**Always place a separator plate, or cake board cut to fit, on the cake where you position any figurine or topper. This protects both the cake and your keepsake. For extra stability, secure your figurine to the plate with double-stick craft tape.

◀ Sitting Pretty

Pans: Heart Pan Set (10, 12 x 2 in. used), p. 153
Tips: 2, 3, p. 142
Colors:* Ivory, Red-Red, Christmas Red, Golden Yellow, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (72 oz.), White and Gold Pearl Dust, p. 130; Easy-Glide Fondant Smoother, Cutter/Embosser, Brush Set, p. 131; Ready-To-Use Gum Paste, Rolling Pin, Roll & Cut Mat, p. 133
Topper: Sweet Couple, p. 226
Recipes: Buttercream, Royal Icings, p. 114; Thinned Fondant Adhesive, p. 115
Also: 2008 Pattern Book (Bench Back, Seat, Arms, Legs), p. 128; Dowel Rods, p. 232; Cake Boards, Fanci-Foil Wrap, p. 233; Meringue Powder, p. 137; confectioners' sugar, ruler, toothpicks, knife

Several days in advance: Make bench (p. 122).

Bake and cool cakes. Prepare for Stacked Construction (p. 112). Prepare for rolled fondant (p. 115). Cover cakes with fondant; smooth with Fondant Smoother. Immediately score sides with 45° quilting lines spaced ½ in. apart using straight-edge wheel of Cutter/Embosser. Stack cakes on foil-wrapped cake board, cut to fit. Using royal icing and tip 2, pipe dots on quilting lines; add bead bottom borders and let dry. Brush sides and borders with gold Pearl Dust. For bottom border, make about 50 ribbon roses (p. 124). Roll out white fondant ⅛ in. thick; cut 5 x ¾ in. strips for each rose. Dust roses with White Pearl Dust and attach to bottom border with icing. Add tip 3 message.

At reception: position bench and topper. Serves 58.

*Combine Christmas Red with Red-Red for red shown.

▶ She's Getting Hitched

Pans: 12 x 18 x 2 in. Sheet, p. 153; 9 x 5 in. Loaf, p. 154; Stand-Up House, p. 158

Tips: 1D, 2, 2A, 3, 10, 18, 32, 131, 225, 349, p. 142-143

Colors:* Golden Yellow, Kelly Green, Rose, Black, Red-Red, Orange, Brown, Lemon Yellow, Copper (skin tone), p. 136

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), p. 130; Rolling Pin, Roll & Cut Mat, Gum-Tex™, p. 133; Brush Set, p. 131

Topper: Runaway Bride, p. 225

Recipes: Buttercream, Royal Icings, p. 114

Also: 2008 Pattern Book (Steeple and Back Supports), p. 128; White Candy Melts®† (3 pks.), p. 166; Meringue Powder, p. 137; Fine Tip Primary Colors FoodWriter™ Edible Color Markers, p. 130; Cake Boards, Fanci-Foil Wrap, p. 233; 6 in. Lollipop Sticks, p. 169; Dowel Rods, p. 232; Disposable Decorating Bags, p. 140; uncooked spaghetti, 4 in. square craft block, knife, toothpicks, ruler, waxed paper, cornstarch, cotton balls, warming tray

Several days in advance: Make royal icing flowers. Pipe 55 tip 131 and 95 tip 225 drop flowers with tip 3 dot centers. Make extras to allow for breakage and let dry. **Also:** Make fondant bridesmaids (p. 122). **And:** Make fondant windshield. Tint 12 oz. of fondant red; add ½ teaspoon Gum-Tex. Roll a 5½ in. x ¼ in. diameter log. Insert a lollipop stick about 1 in. into each end. Bend both sides down 1¼ in. to form windshield frame; set aside to dry on cornstarch-dusted board; reserve remaining red fondant.

Make candy plaques (p. 126) for church. Mold ½ in. thick church front in Stand-Up House pan. For steeple and back supports, mold ½ in. thick candy plaques in loaf pan. Refrigerate until firm; unmold. Using patterns and sharp knife, score steeple and 2 back supports on plaque. Continue to score with warm knife to cut out shapes. For church base, mold a ¼ in. candy plaque in loaf pan; cut out a 2¾ x7½ in. rectangle; refrigerate until firm. Smooth all candy edges using warming tray. Let set.

Lay church front face down on waxed paper-covered board. Trim steeple edges to fit edge of roof top. Position steeple against roof top and prop with cotton balls so backs of both pieces are flat and even. Place a 6 in. lollipop stick on back so half is on steeple and half is on church. Using melted candy in cut bag, pipe over and around lollipop stick; fill in any gaps between church and steeple. Refrigerate until firm. Turn face up and fill in any gaps on front; let set. Using royal icing, outline windows and doors with tip 3; pipe tip 3 dot doorknob and bead heart window on door.

Attach small flowers and add tip 349 leaves. Let set. Using melted candy, attach church and back supports to base. Let set. Pipe tip 10 ball bushes in royal icing. Let set.

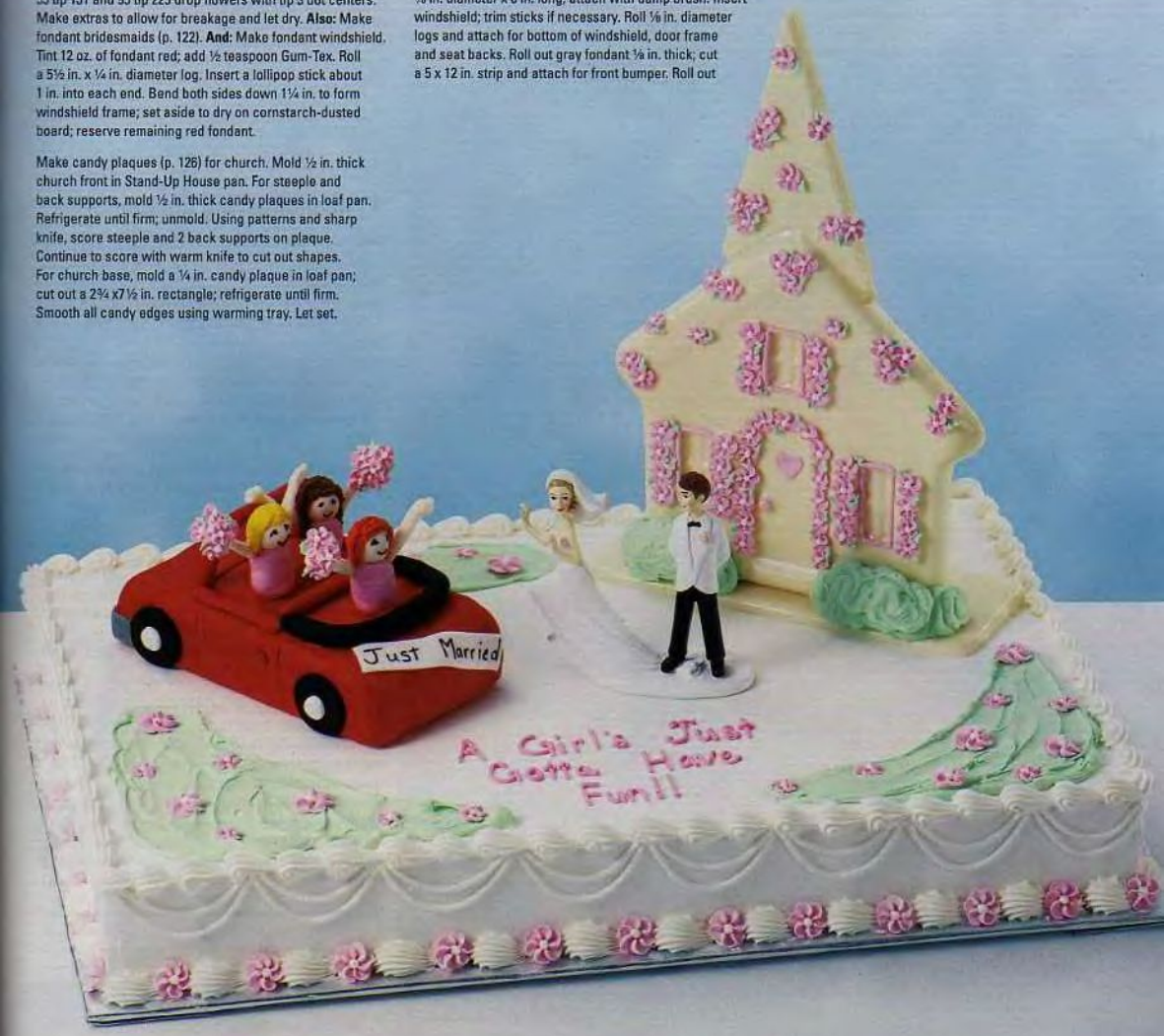
Make car. Bake and cool 1¾ in. high loaf cake and trim to 7 x 3½ in. Trim slightly to shape front and back fenders. Prepare cake for rolled fondant (p. 115). Tint a 3 in. ball of fondant black, a 1 in. ball gray and a ½ in. ball yellow; reserve remaining white. Cover car with red fondant. Use ruler edge to indent door, top edge and trunk. Roll small pieces for doorknobs. For convertible top, roll a black log, ⅛ in. diameter x 6 in. long; attach with damp brush. Insert windshield; trim sticks if necessary. Roll ⅛ in. diameter logs and attach for bottom of windshield, door frame and seat backs. Roll out gray fondant ⅛ in. thick; cut a 5 x 12 in. strip and attach for front bumper. Roll out yellow fondant ⅛ in. thick; cut 2 Tip 2A circles and attach for headlights. Roll out black fondant ⅛ in. thick; cut 4 tip 1D circles and attach for tires. Roll out white fondant ⅛ in. thick; cut 4 tip 2A circles and attach for tire centers. Cut a 3 x ½ in. sign and attach. Print message with black FoodWriter. Insert bridesmaids; cut sticks if necessary to fit.

Bake and cool 1-layer sheet cake. Ice smooth with buttercream. Cut and insert dowel rods where church will be positioned. With toothpick, mark short side in 5ths and long side in 8ths. Pipe tip 3 double drop strings between marks, 1 in. and ½ in. from top edge. Pipe tip 18 shell top border. Pipe tip 32 shell bottom border, leaving space between shells for tip 131 flowers; attach flowers with icing dots. Spatula ice top grassy areas and position assorted flowers. Print tip 3 message.

At reception: Position car, topper and church. Serves 73.

*Combine Red-Red with Orange for red hair.

†Brand confectionery coating.



◀ Blooming Beauties

Pans: 13 x 9 x 2 in. Sheet (for 24 cakes), p. 153; Cooling Grid, p. 154

Tips: 2A, 3, 8, 127, p. 142-143

Colors:* Rose, Violet, Lemon Yellow, Golden Yellow, p. 136

Recipe: Royal Icing, p. 114

Also: Graceful Tiers Cake Stand, p. 230; White Candy Melts®† (6 pks. cover 24 cakes), p. 166; 101 Cookie Cutters Set, p. 162; Flower Nail No. 7, Flower Former Set, p. 140; Yellow Colored Sugar, p. 139; Meringue Powder, p. 137; waxed paper, silk ivy sprays, cardboard, scissors, pencil, knife

In advance: Make flowers using royal icing. Use cookie cutter to mark a 2½ in. circle on cardboard; cut out and attach to top of flower nail with icing. Pipe flowers on waxed paper squares attached to cardboard. Pipe 8 tip 127 wild roses (p. 118) with tip 3 dot centers and 8 tip 127 daisies (p. 118) with tip 8 dot centers. Let dry on largest flower former. Pipe 8 tip 127 roses with tip 2A bases (p. 118). Make extras of all flowers to allow for breakage and let dry.

Bake and cool 2 sheet cakes using firm-textured batter such as pound cake; freeze. Using medium round cutter, imprint circles; cut mini cakes. Cover with melted candy (p. 126); let set. To seal cake bottoms, apply melted candy with a small spatula; let set on waxed paper-covered board. Attach flowers with icing. Position cakes and ivy on stand. Each serves 1.

*Combine Violet with Rose for violet shown. Combine Lemon Yellow with Golden Yellow for yellow shown.

▼ Remembering the Romance

Pans: 10 ½ x 15 ½ x 1 in. Jelly Roll; Standard Muffin, Cooling Grid, p. 154

Tips: 2, 225, p. 142-143

Candy: White, Pink Candy Melts®† (4 pks. white, 1 pk. pink for 14-16 favors), p. 166; Wedding Favors Candy Mold, p. 168

Recipe: Royal Icing, p. 114

Also: Round Comfort Grip™ Cutter, p. 164; Round Cut-Outs™, p. 132; 6 in. Cookie Treat Sticks, p. 165; Meringue Powder, p. 137; Disposable Decorating Bags, p. 140; white hard hollow-center round candies, waxed paper, cornstarch, knife

In advance: Make 17 tip 225 drop flowers for each favor using royal icing; add tip 2 dot centers. Let dry. **Also:** Make candy bases (p. 126). **And:** Mold wedding cake candies using painting method (p. 125); mold cake area only, not background. Refrigerate until firm; unmold.

Bake and cool 1 in. high cake using firm-textured batter such as pound cake; freeze. Imprint cakes with medium round Cut-Out; cut circles with knife. Cover with melted candy (p. 126). Attach cake to bottom base using melted candy. Make a small hole in cake top with hot knife. Cut cookie stick to 2 in.; position in center of round candy and secure with melted candy. Attach upper base to round candy using melted candy; let set. Insert stick into cake top; secure with melted candy. Attach wedding cake and flowers to upper base with melted candy. Each serves 1.

†Brand confectionery coating.

◀ Doing it Up!

Pan: 12 x 2 in. Heart, p. 203
Tips: 2, 3, 6, p. 142
Color: Royal Blue, p. 136
Topper: Classic Couple, p. 226
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (48 oz.), White, Silver Pearl Dust, p. 130; Flower, Leaf Cut-Outs™, p. 132; Letters and Numbers Gum Paste and Fondant Mold Set, Rolling Pin, Roll & Cut Mat, p. 133; Cutter/Embosser, Brush Set, Easy-Glide Fondant Smoother, p. 131
Recipe: Buttercream, Royal Icing, p. 114
Also: 2008 Pattern Book (Heart), p. 128; Clear Vanilla Extract, p. 139; Meringue Powder, p. 137; ruler, knife, confectioners' sugar, cornstarch, toothpick

Prepare 2-layer cake (bake two 1½ in. high layers for a 3 in. high cake) for rolled fondant (p. 115). Tint 30 oz. fondant light blue. Cover cake; smooth with Fondant Smoother. Roll out white fondant ⅛ in. thick. Trace heart pattern with toothpick; cut out heart with knife. Position heart on cake top; attach with damp brush. Cut two 6 in. fondant strips, ¼ in. wide; attach with damp brush on cake top and down sides, starting at top and bottom of heart.

Using small and medium flower and small leaf Cut-Outs, imprint shapes randomly on left side of cake. For brush embroidery (p. 124), outline flowers and leaves one at a time using royal icing and tip 3 for medium flowers, tip 2 for small flowers and leaves. Immediately brush icing toward center. Pipe tip 2 outline vines and veins on leaves; add dot flower centers. Following set directions, mold fondant letters. Roll ¾ oz. of fondant into a 20 in. rope; wrap around cake top heart, attaching with damp brush. Paint rope and letters by dipping brush in vanilla, then in silver Pearl Dust. When flowers and leaves are dry, brush those, along with cake top strip, with white Pearl Dust as above. In buttercream, pipe tip 6 bead bottom border. Position letters and topper. Serves 34.

▲ Perched Partners

Cookie: Heart Cookie Treat Pan, 8 in. Cookie Treat Sticks, p. 165; Cookie Sheet, Cooling Grid, p. 154
Color: Royal Blue, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant, Silver Pearl Dust, p. 130
Recipes: Royal Icing, Roll-Out Cookie, p. 114
Also: Wedding Shower Lollipop Mold, p. 168; Meringue Powder, p. 137; Clear Party Bags, p. 189; Decorator Brush Set, p. 167; Clear Vanilla Extract, p. 139; waxed paper, cornstarch, ⅜ in. wide white satin ribbon (12 in. for each treat), scissors

Bake and cool cookies on sticks following pan directions. Cover with thinned blue royal icing (p. 126); let dry. For birds decoration, roll a 1 in. ball of fondant and press into cornstarch-dusted mold. Turn mold over to release. Attach birds to cookie with a damp brush. Add a small amount of Pearl Dust to 1 teaspoon of vanilla; stir and brush on birds. Let dry. Place treat in bag. Cut a 12 in. piece of ribbon for each treat and tie around stick. Each serves 1.

▶ Tiny Tiers

Pans: 12 x 18 x 1 in. Jelly Roll, Cooling Grid, p. 154
Tip: 3, p. 142
Colors:* Violet, Rose, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant, p. 130; Heart Cut-Outs™, Floral Collection Flower Making Set, p. 132; Rolling Pin, Roll & Cut Mat, p. 133; Cutter/Embosser, Brush Set, p. 131
Candy: White Candy Melts®† (1 pk. for 3-4 treats), p. 166; 4 in. Lollipop Sticks, p. 169
Recipe: Buttercream Icing, p. 114
Also: 2008 Pattern Book (Hole Placement), p. 128; Parchment Triangles, p. 140; knife, ruler, toothpicks, cornstarch

In advance: Make heart topper. Tint fondant violet and roll out ⅛ in. thick. Cut one heart for each treat using medium Cut-Out; let dry on cornstarch-dusted board.

Bake and cool 1 in. high cake using firm-textured batter such as pound cake; freeze. Cut 2½, 2 and 1½ in. squares with knife. Cover cakes with melted candy (p. 126); let set. Seal bottoms with additional melted candy using a spatula; let set on waxed paper-covered board. Use patterns to mark holes; cut out holes using tip of hot knife. For each treat, cut 8 lollipop sticks to 3¼ in.; insert sticks in cakes to form tower. For bottom separation, following placement pattern, insert lollipop sticks into bottom of middle cake and top of base cake. For top separation, following placement pattern, insert lollipop sticks into bottom of top cake and top of middle cake. Roll out fondant ⅛ in. thick. Cut ⅛ in. wide strips; attach around cakes with damp brush. Cut fondant flowers using pansy cutter from Flower Making Set. Cup slightly with modeling stick and attach using melted candy in cut parchment bag. Pipe tip 3 dot centers with buttercream. Cut a lollipop stick to 2½ in.; attach to back of heart using melted candy leaving 1 in. extending at bottom. Cut small hole in center of top cake; insert heart. Each serves 1.

*Combine Violet with Rose for violet shown.

◀ Love Has Blossomed

Pans: 6, 8, 10 x 2 in. Rounds, p. 153
Tips: 5, 12, p. 142
Color: Christmas Red, p. 136
Fondant/Gum Paste: White Ready-To Use Rolled Fondant (24 oz.), Silver Pearl Dust, p. 130; Round Cut-Outs™, Floral Collection Flower Making Set, p. 132; Fondant Ribbon Cutter/Embosser Set, Brush Set, p. 131; Rolling Pin, Roll & Cut Mat, p. 133
Recipes: Buttercream, Royal Icings, p. 114
Also: Graceful Tiers Cake Stand, p. 230; Silver 25th Anniversary Pick, p. 227; Cake Dividing Set, p. 135; Cake Circles, p. 233; Meringue Powder, p. 137; Clear Vanilla Extract, p. 139; 1¾ in. Lollipop Sticks, p. 169; fine point artist brush, ruler, toothpicks, silk flowers, hot glue gun (optional)

In advance: Make 170 silver balls. Roll out fondant ⅛ in. thick. Use narrow end of tip 12 to cut circles; roll each circle into a ¼ in. diameter ball. Roll each ball in Pearl Dust and set aside to dry.

Ice cakes smooth in buttercream. Tint 12 oz. fondant to match icing. Roll out fondant ⅛ in. thick. Using Ribbon Cutter/Embosser and straight edge wheels with ½ in. spacer, cut strips for borders. Attach to cake sides at top and bottom. Use toothpick to lightly mark 1¼ in. divisions at bottom edge of top borders and top edge of bottom borders. Use tip 5 and royal icing to pipe ½ in. deep drop strings around bottom borders between marks. Mark same size arching scallops on top borders and cover with tip 5 royal icing outlines; let dry.

Use Cake Dividing Set to mark divisions on cake sides where fondant flower plaques will go (6 on 6 in., 8 on 8 in., 10 on 10 in. cake). Roll out white fondant ⅛ in. thick. Cut 24 circles using medium round Cut-Out. Cut 24 flowers using pansy cutter from Floral Collection Set; attach one flower to each circle using damp brush. Position flower plaques on cake sides. Attach a silver ball to center of each flower; attach 6 silver balls around outside of each plaque. Mix a little Clear Vanilla with Pearl Dust; use brush to paint strings and scallops silver. Position cakes on stand. Attach pick to lollipop sticks using royal icing or glue gun; trim sticks and push into cake. Position silk flowers on cake tops. Serves 60.

The Perfect Accent: *Our Silver Heart Treat Bags are an elegant way to treat your guests (p. 221).*

◀ Pure Gold

Pans: 6, 12 x 2 in. Square, p. 153

Tips: 2, 3, 8, p. 142

Color: Teal, p. 136

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant, Gold Pearl Dust, p. 130; Gum-Tex™, Rolling Pin, Roll & Cut Mat, p. 133; Cutter/Embosser, p. 131

Recipe: Buttercream, Royal Icings, p. 114

Also: 2008 Pattern Book (C-Scroll), p. 128; Decorator Favorites Pattern Press Set, p. 139; Flower Former Set (3), p. 140; Meringue Powder, p. 137; 4 in. Lollipop Sticks, p. 169; Clear Vanilla Extract, p. 139; Cake Boards, p. 233; 8, 14 in. Square Smooth Edge Separator Plates, p. 231; Baker's Best® 9 in. Disposable Pillars with Rings, p. 229; Gold 50th Anniversary Cake Pick, p. 227; fine tip artist brush, ruler, waxed paper

Several days in advance: Make 40 curved panels (p. 124), imprinted with vine pattern press. **Also:** Make 40 C-scrolls. Position pattern on cake board; cover with waxed paper. Using royal icing, outline pattern with tip 8, staying within pattern area to ensure correct size. Make extras to allow for breakage and let dry 24 hours. When panels are dry, outline center stem of vine imprints with tip 3 and royal icing. Add tip 2 side stems and dot flowers. Let dry. Mix Pearl Dust with ½ teaspoon of vanilla; brush mixture on vines with a fine tip brush. Let dry.

Prepare 2-layer cakes for Push-In Pillar Construction (p. 112). Ice smooth in buttercream; position on square plates. Position curved panels on cake sides, securing with icing if needed. Attach lollipop sticks between panels with icing. Attach C-scrolls to tops of panels with a tip 3 line of royal icing, extending ends onto cake top. At corners of cake, trim off end of 1 scroll and line up with the next scroll.

At reception: Assemble cakes with pillars. Insert pick. Serves 60.

▶ A Scroll Down Memory Lane

Pans: 8, 12 x 2 in. Rounds, p. 153

Tips: 2, 3, 6, p. 142

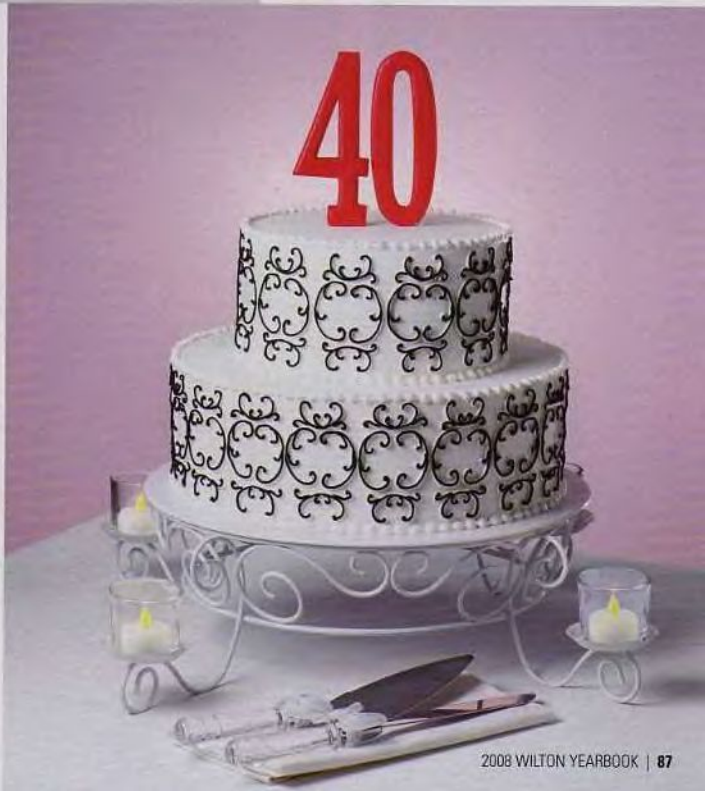
Color: Red-Red, p. 136

Recipes: Buttercream, Color Flow Icings, p. 114

Also: 2008 Pattern Book (Scrolls, Numbers), p. 128; Black Tube Decorating Icing (2), p. 136; Coupler Ring Set, p. 136; Candlelight Cake Stand (includes 4 flameless votives shown, or use your own tea lights), p. 230; 14 in. Smooth Edge Separator Plate, p. 231; Dowel Rods, p. 232; Color Flow Mix, p. 137; 11¾ in. Lollipop Sticks, p. 169; Cake Circles, p. 233; Parchment Triangles, p. 140; cardboard, scissors, tape, waxed paper, white paper, toothpicks, ruler

Several days in advance: Make numbers. Trace number pattern on parchment and tape to cake circle or board; cover with waxed paper; tape in place. Using full-strength color flow, outline numbers with tip 3. Flow in with thinned color flow in cut parchment bag; let dry 48 hours. Carefully remove from paper, turn numbers over and repeat process on back to reinforce; let dry an additional 48 hours. Attach lollipop sticks, trimmed if necessary, to backs using full-strength color flow. Let dry.

Ice 2-layer cakes smooth and prepare for Stacked Construction (p. 112). Use pattern and toothpick to trace scrolls onto cake sides. Outline scrolls with tip 3 and white buttercream; overpipe with tip 2 and black tube icing. Pipe tip 6 bead top and bottom borders. Insert numbers in cake top, trimming sticks if necessary. Place cake on stand; position votives. Serves 60.



The Perfect Accent: Our Graceful Cake Knife & Server cuts the first slice beautifully (p. 215).

Instructions for projects shown on these two pages are on page 102.

SPECIAL SECTION

Castle Parties!

Transform an ordinary cake into a breathtaking dream castle–it's the ultimate Cinderella story for your next party. The magic happens with ease using our Romantic Castle Cake Set. Look at the amazing celebration scenes that follow! The bold Camelot castle, with flag-topped towers, fondant knights and a fire-breathing dragon. A sweet woodland retreat in the treetops, surrounded by cookie fairies and flowers. The merry Santa castle, bright with candy and sparkling sugar turrets. And the lovely princess palace here, with a fondant candy carriage and maidens in attendance. Explore them all and have a ball!

Instructions for projects shown on these two pages are on page 102-103.

Come to Camelot

When your knights gather at the round table, this bold birthday castle will make their day! It's decked out in fondant finery, including window buntings, textured stonework and an open drawbridge. It's time for a tournament, as fondant knights and horses gather around the grounds–and a dragon cake waits to light the birthday candles!

It's a Candy Kingdom

Make every kid's sweetest dreams come true–a world where your street is made of treats and your playground is filled with pinwheel pops to climb. An ice cream cone castle cake is at the center of it all, topped by a 3-D giant cupcake and surrounded by cone turrets finished with swirls of icing, sprinkles and candy. And because the best birthday parties have plenty of treats kids can grab for themselves, we've added lively lollipops and sprinkle-topped cupcakes around the main cake.

Instructions for projects shown on these two pages are on pages 103-104.

Fairyland Forest

Take the birthday girl's breath away, with an amazing woodland retreat up in a tree. Like magic, a center column is transformed into a mighty oak, which securely holds a castle cake accented by fondant flowers and royal icing shingles. The forest fantasy is completed by colorful cookie fairies and flowers every little pixie will love.

Instructions for projects shown on these two pages are on page 104

A Fairytale Romance

Now that your prince has arrived, it's time for the romantic castle you've always dreamed about. The traditional stacked wedding cake is made fanciful and fun with pretty icing hearts and flowers adorning the high-rising palace peaks. The reception's royal treatment is heralded by heart cookie and cupcake favors and crown mini cakes.

Instructions for projects shown on these two pages are on page 105.

Fun in the Dungeon!

There was always one house on the block that was the most fun to visit on Halloween. This year, it's yours! You've brought Dracula's castle to life–a cake that captures the ghostly glow of a Transylvanian twilight. Great details pop up from every corner, including fondant masonry, lattice windows, hovering ghosts and bats in the belfry. Complete the scene with a candy and cookie graveyard filled with friendly spirits. It's the ideal way to raise the rafters on the spookiest night of the year!

The Towers of Toyland!

Imagine St. Nick chilling out here the other 364 nights of the year! It's a magnificent North Pole cake featuring dazzling fondant-striped turrets crowned with candy and a rainbow of sugars. Complete the scene by surrounding the cake with merry stand-up cookies featuring the entire Claus crew, a sleigh full of candy and snow-topped sugar cone trees. What a fitting way to start the magic at your holiday celebration.

Instructions for projects shown on these two pages are on page 106.

CASTLE INSTRUCTIONS

Your castle scenes come together here! When you surround your cake with single-size treats to tempt your guests, the entire presentation gains appeal. Follow our step-by-step instructions to make your kingdom come to life!

The Princess' Address

Pans: 6, 10 x 2 in. Round, p. 153
Tips: 2, 3, 5, 12, 349, p. 142-143
Colors:* Violet, Rose, Kelly Green, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (8 oz.), p. 130; Floral Collection Flower Making Set, p. 132; Rolling Pin, Roll & Cut Mat, p. 133
Recipes: Buttercream, Royal Icings, p. 114
Also: Romantic Castle Cake Set, p. 145; 14 in. Silver Cake Base, Cake Circles, p. 233; White Candy Melts®†, p. 166; White Cake Sparkles (2 pks.), p. 139; Plastic Dowel Rods, p. 232; Meringue Powder, p. 137; cornstarch, ruler

In advance: Make flowers using Flower-Making Set. Tint 8 oz. fondant rose and roll out 1/16 in. thick. Cut 285 forget-me-nots; make extras to allow for breakage. Place on thick foam and cup centers using end of stick 2. Use royal icing to pipe tip 2 dot centers; let dry. **Also:** Add trims in violet royal icing. Ice turret peaks and sprinkle with Cake Sparkles. Pipe tip 3 arch around windows on towers and main roof; sprinkle with Cake Sparkles. Outline door and windows for cake sides with tip 5; sprinkle with Cake Sparkles. Ice sides of main roof and overpipe scalloped edge with tip 5; sprinkle with Cake Sparkles. Let dry. **And:** Prepare towers to insert in cake. To make 1 large, 4 medium and 2 small towers which will be inserted into cakes more stable, attach plastic dowel rods, cut 1 in. shorter than height of cake, to bottom of towers. Stand tower upside down; attach cut dowel rod to base with melted candy. Refrigerate until firm.

Ice 2-layer cakes smooth. Prepare for Stacked Construction (p. 112); position 6 in. cake ½ in. from center toward back of 10 in. cake to allow for main roof in front. Working from top to bottom, assemble and decorate using buttercream icing. Decorate 3 towers (small, medium, large) for 6 in. cake top. Attach turret peaks and flowers under windows; pipe tip 3 dots on battlements and tip 2 double drop strings above windows; add tip 349 leaves. Insert first 3 towers into cake top. Pipe tip 5 bead border around tower bases and bottom of 6 in. cake. Attach flowers for top border; add tip 349 leaves. Insert 4 plastic windows around sides of 6 in. cake. Attach flowers under windows; pipe tip 349 leaves. Position main roof on 10 in. cake. Prepare 3 medium towers and 1 small tower as described above. Insert in 10 in. cake and pipe tip 5 bead border around bases and bottom border of 10 in. cake. Attach flowers for top border; add tip 349 leaves. Insert door at front and 2 plastic windows on sides of 10 in. cake. Attach flowers under windows and around door; pipe tip 349 leaves. Prepare 3 large and 2 small towers as described above for sides of cake; attach to cake board, touching cake sides. Pipe tip 12 random zigzag around base; position flowers and pipe tip 349 leaves. Serves 40.

*Combine Violet with Rose for violet shown.

Royal Ride

Pan: Sports Ball Set, p. 159
Tip: 3, p. 142
Colors:* Rose, Violet, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (6 oz.), White Pearl Dust, p. 130; Gum-Tex™, Rolling Pin, Roll & Cut Mat, p. 133; Floral Collection Flower Making Set, p. 132; Brush Set, p. 131
Recipe: Royal Icing, p. 114
Also: 2008 Pattern Book (Coach Window), p. 128; Animal Pals 50-Pc. Cutter Set, 101 Cookie Cutters Set, p. 162; White Candy Melts®†, p. 166; White Cake Sparkles™, p. 138; Cake Boards, p. 233; Pastry Brush, p. 134; Meringue Powder, p. 137; knife, cornstarch, warming plate, ruler

In advance: Prepare fondant trims, coach stand. Add ½ teaspoon Gum-Tex to 6 oz. fondant; tint 2 oz. rose. Roll out rose and white fondant 1/16 in. thick. For stand, cut a 9 x 1 in. strip; wrap around a baking stand from Sports Ball Set. Using cutter from Animal Pals Set, cut 2 horses. Using knife, cut four 2 x 1 in. wide triangle easels to support horses. Using cutters from 101 Cutters Set, cut 4 medium circles for wheels and 1 rose heart for top of coach. Let all pieces dry on cornstarch-dusted board. **Also:** Make flowers using Flower-Making Set. Roll out rose fondant 1/16 in. thick. Using forget-me-not cutter, cut 16 flowers; place on thick foam and cup centers using stick 2. Add tip 3 dot centers in royal icing; let dry.

Make 2 candy shells (p. 125) for coach using bottom half of Ball Pan; refrigerate, then unmold. Smooth edges by gliding shells along warming tray; while warm, attach halves to form a ball coach. Position in stand so that seam is horizontal. Using pattern and knife, score window on each side of coach. Continue carefully scoring with warm knife to cut out windows; smooth edges with fingers. Divide and mark into 8ths; turn coach bottom side up in stand to decorate. Pipe rows of tip 3 beads on bottom half at marked sections and to create doors. Turn coach over in stand to complete decorating. Pipe tip 3 beads on top half sections. Add tip 3 outline door handles. Divide wheels into 6ths. Pipe tip 3 outline spokes. Attach flowers on edge and at center with icing. For window trim, roll out rose fondant 1/16 in. thick. Cut circles using wide end of tip 3; cut circles in half and attach around windows with icing. Outline window trim using tip 3. Shape a 1 in. white fondant ball; flatten and attach to top of coach. Insert fondant heart. On horses, outline and pipe in tip 3 saddle. Add tip 3 dot eyes, swirl mane, outline harness, tail and around saddle. Brush all pieces with Pearl Dust and sprinkle with Cake Sparkles. Attach wheels to coach with dots of icing. Attach 2 easels to back of each horse with icing; position horses.

*Combine Violet with Rose for violet shown.

Palace Pals

Pan: Mini Wonder Mold, p. 155
Tip: 3 (2 needed), p. 142
Colors:* Royal Blue, Violet, Rose, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (8 oz. for each figure), p. 130; Confectionery Tool Set, p. 131; Rolling Pin, Roll & Cut Mat, p. 133
Recipes: Buttercream, Royal Icings, p. 114
Also: 2008 Pattern Book (Crown), p. 128; Mini Doll Picks, p. 155; Cake Board, p. 233; Meringue Powder, p. 137; curling ribbon, straight pins, ruler, cornstarch

In advance: Make queen's crown. Tint ½ oz. fondant rose; roll out 1/8 in. thick. Use pattern to cut out crown; curve into a half circle and let dry upright on cornstarch-dusted board.

Prepare mini cakes for rolled fondant (p. 115). Build up folds under skirts. Roll fondant ¼ in. thick; for each skirt, cut 6 triangles, 3 x 1 in. wide at bottom and tapering to a point at top. Divide cake into 6ths and attach 1 fondant triangle at each division point, positioning wide end at bottom. Divide remaining fondant in 3rds and tint blue, rose and violet; tint a ½ ball of each color slightly darker. Roll out light fondant 1/8 in. thick. For each skirt, cut a 6 in. diameter circle and cover cake; smooth with fingers. Roll out fondant 1/16 in. thick and cut a 1 x 1½ in. strip to cover bodice of doll picks. Shape two ¼ in. fondant balls and attach with damp brush for puffed sleeves; imprint with small ball tool to add texture. Insert picks in cakes. In darker fondant, cut a 3/16 in. wide strip and attach at waist with damp brush. Position crown for queen. For princess' hats, cover tip 3 with fondant. Knot the end of a 6 in. piece of curling ribbon and thread through top of hat. Insert straight pin into top of head, leaving 1½ in. extended; position hat. Each serves 1.

*Combine Violet with Rose for violet shown.

Come to Camelot

Pans: 6, 10 x 2 in. Square, p. 153
Tip: 3, p. 142
Colors: Black, Kelly Green, Royal Blue, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (120 oz.), Primary and Natural Colors Fondant Multi Pack, p. 130; Square, Oval Cut-Outs™, p. 132; Rolling Pin, Roll & Cut Mat, p. 133; Cutter/Embosser, Brush Set, p. 131
Recipes: Buttercream, Royal Icings, p. 114
Also: 2008 Pattern Book (Small, Medium and Large Turret Peaks, Door, Window Patterns), p. 128; Romantic Castle Cake Set, p. 145; White Candy Melts®†, Garden Candy Colors Set, p. 166; 4 in. Lollipop Sticks, p. 169; Clear Vanilla Extract, p. 139; Piping Gel, Meringue Powder, p. 137; Plastic Dowel Rods, p. 232; 20 x ½ in. thick foamcore square or circle, construction paper, thin wooden skewers, wire cutters, waxed paper, cellophane tape, cornstarch, knife, shredded coconut

In advance: Make drawbridge. With wire cutters, trim off spikes from door piece. Roll out fondant ¼ in. wider than door. Cover front and side of door with brown fondant. Score wood lines with straight-edge wheel of Cutter/Embosser. Let dry on cornstarch-dusted board.

To make 4 small and 1 medium towers which will be inserted into cakes more stable, attach plastic dowel rods, cut 1 in. shorter than height of cake, to bottom of towers. Stand tower upside down; attach cut dowel rod to base with melted candy. Refrigerate until firm. Tint 96 oz. white fondant gray using black color; remove 8 oz. and tint dark gray. Tint remaining 24 oz. white fondant blue. Brush all towers lightly with Piping Gel. Cover towers with light gray fondant; smooth with fingers. For bricks, imprint towers with small square Cut-Out. Roll out blue fondant ⅛ in. thick; mark 4 small, 1 medium and 4 large turret patterns with toothpick and cut out with knife. Brush turret peaks lightly with Piping Gel; attach fondant pieces, wrapping around peaks. Roll out black fondant ⅛ in. thick. Cut out window patterns: 4 small and 17 large (used for medium and large towers); attach to towers with damp brush. For window ledges, roll out yellow fondant ⅛ in. thick; cut oval using medium Cut-Out and attach, trimming to fit. For stonework around tower windows, shape balls of dark gray fondant in various sizes; flatten and attach. For bunting beneath windows, roll out red fondant 1/16 in. thick. Using knife, cut a 1½ x 2 in. strip. Gather strip and form folds in fondant by placing 1 skewer under bottom edge of strip and 1 on top, next to the first skewer. Repeat with more skewers to form 3 folds. Remove skewers and gather fondant at each end. Pinch ends of fondant and taper; trim as needed. Brush back of strip with damp brush and attach below window. For battlement squares on cake top borders, roll out light gray fondant ⅛ in. thick; cut 50 squares using smallest Cut-Out. Let dry on cornstarch-dusted board. For drawbridge ropes, paint two 4 in. lollipop sticks with black color thinned with vanilla; let dry.

Prepare 3-layer 10 in. square cake (bake one 1 in. and two 2 in. layers for 5 in. high cake) and 2-layer 6 in. square cake for rolled fondant. Prepare cakes for Stacked Construction (p. 112). Cover cakes with light gray fondant. Position cake on base board. For bricks, imprint sides with smallest square Cut-Out. Roll out black fondant ⅛ in. thick. Use patterns to cut door and large window for cake sides. Attach with damp brush. Cut and attach window ledges and bunting as above. Shape and attach stonework around windows as above. Attach battlement squares with royal icing around top borders.

For flag bases, roll a ⅜ in. ball of blue fondant; flatten slightly and insert a lollipop stick cut to 2 in., supporting with royal icing if needed. Let dry. Attach large towers to sides of 10 in. cake with melted gray candy. Insert medium tower at center of 6 in. cake and 4 small towers in 10 in. cake. Cut 2¼ x 1 in. flags from construction paper. Attach to sticks with icing, then attach bases to turret peaks. Ice base board fluffy in buttercream. Position drawbridge on base board. Attach ropes diagonally on each side of drawbridge. Tint coconut (p. 120) and sprinkle around base board. Serves 42.

Court Jousters

Pan: Cookie Sheet, p. 154
Color: Royal Blue, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (24 oz.), Natural and Primary Colors Fondant Multi Packs, p. 130; Cutter/Embosser, Brush Set, p. 131; Oval Cut-Outs™, p. 132; Rolling Pin, Roll & Cut Mat, p. 133
Also: 101 Cookie Cutters Set, Animal Pals 50-Pc. Cutter Set, p. 162; White Candy Melts®†, p. 166; 4 in. Lollipop Sticks, p. 169; Cake Boards, p. 233; cornstarch, toothpicks, ruler, fork, knife

Three days in advance: Make horses and knights. For horses: Roll out fondant ⅛ in. thick; cut using horse cutter from Animal Pals set. Cut 1 horse each in white, black and brown. Let dry on cornstarch-dusted board. Tint a portion of fondant light gray by adding a little black fondant to white. Roll out different colors of fondant ⅛ in. thick for saddles and trims. Cut oval using medium Cut-Out; cut in half to form saddle. For saddle trim, cut another oval using medium Cut-Out; move cutter up ¼ in. and cut again. For harness and hooves, cut ⅛ in. wide strips. Roll small dot for eye. Attach all pieces using damp brush. Roll thin logs in various lengths for mane and tail; build-up layers, attaching with damp brush. Let dry.

For knights: Tint portion of fondant blue/gray by adding a little royal blue color to light gray fondant. Roll out ⅛ in. thick. Cut using small gingerbread boy cutter from 101 Cookie Cutter set. Cut 2 light gray and 2 blue/gray knights. Let dry on cornstarch-dusted board. Roll out fondant for trims ⅛ in. thick. For helmet, use gingerbread boy cutter to cut out just head and part of chest area; fringe bottom using fork. For mask, cut oval using smallest Cut-Out from set; cut in half and score lines using knife. Cut ⅛ in. wide strips in black for waist. Attach all pieces using damp brush. For feathers, roll a 1 in. high flat cone. Cut at wide end to form feathers; attach to toothpick. Let dry.

For easels, roll cones of fondant about 1½ in. high. Using melted candy, attach behind knight and horse legs; adjust so pieces stand properly. Roll 1 in. fondant cone for spear tip; push onto lollipop stick. Attach spear to front and feather to back of knight using melted candy.

He'll Light the Candles!

Pan: 3-D Bunny, p. 206
Tips: 3, 12, 18, p. 142
Colors:* Leaf Green, Lemon Yellow, Black, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (48 oz.), p. 130; Rolling Pin, Roll & Cut Mat, p. 133
Recipes: Buttercream, Royal Icings, p. 114
Also: 2008 Pattern Book (Flame, Arms, Teeth, Large and Medium Spikes), p. 128; Meringue Powder, p. 137; 4 in. Lollipop Sticks, p. 169; Parchment Triangles, p. 140; Cake Board, p. 233; cornstarch, colored markers, glue stick, tape, scissors, knife

In advance: Make fondant features. Tint portion of fondant green; roll out ⅛ in. thick. Using patterns, cut 2 arms, 12 teeth, 6 large spikes and 5 medium spikes. Shape 10 small fondant logs into ⅛ x ⅝ in. long tapered claws and toenails. Let all dry on cornstarch-dusted surface. **Later:** Use royal icing to attach lollipop sticks to arms, leaving 2 in. extended to insert into cake. Use royal icing and tip 18 to build up and shape arms; attach claws and let dry. Cover one side of arm with tip 18 royal icing stars and let dry; repeat on opposite side and let dry.

Bake and cool cake using firm-textured batter such as pound cake. Cut off ears. Tint ½ oz. fondant black; shape ½ x ⅛ in. thick pupils and ⅝ x ¼ in. thick nostrils. Shape 1 x ¾ x ⅛ in. white fondant ovals for eyes. Attach eyes, pupils and nostrils to cake with buttercream. Use remaining fondant to form curved tail; attach to cake with buttercream. Using buttercream, cover belly area with tip 12 lines. Using buttercream and tip 18 stars, pipe dark green spots; cover rest of body and tail with light green. Overpipe leg areas for dimension; insert toenails. Pipe tip 3 outline eyebrows and nostrils. Insert arms, teeth and spikes.

Layer and glue 3 parchment triangles together; trace pattern and cut out flame. Use markers to draw fire and print message. Tape lollipop stick to back and insert in cake. Serves 12.

*Combine Leaf Green with Lemon Yellow for light and dark green shown.

It's a Candy Kingdom!

Pans: Dimensions® Large Cupcake, p. 150; Petal Set (12 in. pan used), p. 153
Tips: 1M (2110), 2A, 3, 32, p. 142-143
Colors:* Rose, Red-Red, Royal Blue, Kelly Green, Violet, Lemon Yellow, Golden Yellow, Ivory, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (48 oz.), p. 130; Rolling Pin, Roll & Cut Mat, p. 133; Cutter/Embosser, Brush Set, p. 131
Recipes: Buttercream, Royal Icings, p. 114
Also: Romantic Castle Cake Set, p. 145; Flowerful Medley Sprinkle Assortment, p. 138; 14 in. Cake Circles, Fanci-Foil Wrap, p. 233; Plastic Dowel Rods, p. 232; candy-coated chocolates, mini candy-coated chocolates, pinwheel mints, spice drops, ruler, knife, 5 in. round cardboard circle, shredded coconut

In advance: Prepare small towers, medium towers and cones. Tint fondant as follows: 12 oz. dark ivory and light violet; 6 oz. each light blue, light green; 2 oz. red. For small towers: Make 2 light green and 2 light violet towers. Roll out fondant ⅛ in. thick; cut 3¾ x 4 in. strips. Wrap around 4 small turret towers and seam together in back; trim if necessary. For medium towers: Make 2 light violet and 2 light blue towers. Roll out fondant ⅛ in. thick; cut 4¼ x 5 in. strips. Wrap around 4 medium turret towers and seam together as above. For stripes on towers: Tint remaining light green, light violet, light blue fondant darker shades. Roll out fondant ⅛ in. thick and cut 14 x ¼ in. strips. Beginning at top, wrap around tower and attach with damp brush. **Note:** Make sure each strip begins and ends at back of tower.

For cones: Make 8 cones in dark ivory fondant. For bottom half, roll out fondant ¼ in. thick; cut 1¼ x 3½ in. rectangle. Wrap around tower; secure back edges with damp brush. Use edge of ruler to imprint crisscross design. For top of cone, roll out fondant ⅛ in. thick and cut 2 x 8 in. strip. Beginning at top edge of tower, wrap fondant over edge and into tower and cover remaining outside of cone; trim excess with knife. For center seam of cone, roll fondant rope ¼ x 4 in. long; attach with damp brush. For top rim of cone, roll fondant rope ¼ x 8 in. long; attach with damp brush. Repeat process on all cones. Use tip 1M and royal icing to pipe swirls in each cone; add confetti sprinkles. For cherries, roll ¾ in. balls of red fondant and position on top.

Bake and cool giant cupcake and 3-layer 12 in. petal cake (bake one 1 in. and two 2 in. layers for 5 in. high cake). Attach top and bottom cupcake pieces together with icing; position on a 5 in. cardboard circle. Pipe tip 2A vertical lines on bottom sides with buttercream. Pipe tip 1M buttercream swirl on top; add confetti sprinkles and 1 in. red fondant ball for cherry. For petal cake, ice smooth and prepare for Stacked Construction (p. 112). Position giant cupcake on petal cake. Insert door and windows. Attach candy with royal icing. Pipe tip 3 lines around window edges; add mini candy-coated chocolates. Pipe tip 3 line around door; add candy-coated chocolates. With tip 3 dots, attach mints above door and windows; attach candy-coated chocolates to center of mints. Position spice drops on top edge of petal cake. Position towers at indented areas of petal cake; secure with icing if needed. In buttercream, pipe

(continued on page 104)

(continued from page 103)

tip 32 rosettes on board between towers; add candy-coated chocolates. Position spice drops and confetti for walkway. Tint coconut (p. 120) and sprinkle around base board. (If transporting cake, add towers and rosette border at site.) Serves 50.

*Combine Ivory with Golden Yellow for dark ivory cones. Combine Violet with Rose for violet shown.

Just Lolligagging!

Candy: Pinwheel Lollipop Mold, p. 168; Candy Melts®† in White, Red, Yellow and Blue, Garden Candy Color Set, p. 166; 6 in. Lollipop Sticks, p. 169
Tips: 1, 2, 3, 5, 8, 12, p. 142
Colors:* Copper (skin tone), Brown, Black, Royal Blue, Leaf Green, Lemon Yellow, Golden Yellow, Rose, p. 136
Recipe: Royal Icing, p. 114
Also: Meringue Powder, p. 137; Fanci-Foil Wrap, p. 233; 2 in. craft foam squares, waxed paper

In advance: Mold lollipops following package directions using melted candy in various colors (add pink candy color to white candy for pink shown) and 6 in. lollipop sticks. Refrigerate until firm; unmold.

Set lollipops on waxed paper-covered board; figure pipe kids (p. 119) using royal icing. Let dry. Wrap craft squares in foil; insert lollipops. Each serves 1.

*Combine Lemon Yellow with Golden Yellow for yellow icing shown.

†Brand confectionery coating.

Confetti Cupcakes

Pan: Cookie Sheet, p. 154
Tip: 1M (2110), p. 143
Recipe: Buttercream Icing, p. 114
Also: Pastel Silicone Baking Cups, p. 207; Jumbo Confetti Sprinkle Decorations, Sour Cherry Balls, p. 138

Bake and cool cupcakes in silicone cups supported by cookie sheet. Ice with tip 1M swirl. Position confetti and center cherry. Each serves 1.

Fairyland Forest

Pans: Classic Wonder Mold, p. 155; 8 and 14 x 2 in. Round, p. 153
Tips: 1s, 2, 3, 5, 8, 12, 21, 349, p. 142-143
Colors:* Brown, Red-Red, Lemon Yellow, Leaf Green, Kelly Green, Black, Violet, Rose, Orange, Copper (skin tone), p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (72 oz.), White Pearl Dust, p. 130; Brush Set, Easy-Glide Fondant Smoother, Fondant Shaping Foam, Confectionery Tool Set, p. 131; Floral Garland Cutter/Ejector Set, Funny Flower, Leaf Cut-Outs™, p. 132; Rolling Pin, Roll & Cut Mat, p. 133
Candy: White Candy Melts®†, p. 166; 11¾ in. Lollipop Sticks, p. 169; Candy Melting Plate, p. 167
Recipes: Buttercream, Snow-White Buttercream, Royal Icings, p. 114
Also: 2008 Pattern Book (Fairy), p. 128; Romantic Castle Cake Set, p. 145; Flower Former Set, p. 131; Meringue Powder, p. 137; Cake Circles, Fanci-Foil Wrap, p. 233; Plastic Dowel Rods, p. 232; Cake Corer Tube, Tall Tier Cake Stand (12, 16 in. Plates, 13½ in. Column, Top Column Cap Nut, Bottom Column Bolt), Glue-On Plate Legs (6), p. 230; uncooked spaghetti, glue for plastic, cornstarch, soft facial tissue, vegetable pan spray, paper, pencil

In advance: Make fondant decorations. Tint 16 oz. fondant leaf green, 2 oz. violet, 2 oz. rose, 2 oz. yellow. For leaves: Roll out green fondant ⅛ in. thick. Cut 40 medium and 20 small leaves using Cut-Outs; score vein lines using small end of veiner tool from tool set. Brush with Pearl Dust and let dry in medium Flower Former dusted with cornstarch. For cake flowers: Roll out fondant ⅛ in. thick. Use Cut-Outs to cut 6 medium flowers (3 violet, 1 rose, 2 yellow) and 2 small flowers (1 pink, 1 yellow). Roll small balls of white fondant and attach to centers with damp brush. Brush with Pearl Dust and set in Candy Melting Plate dusted with cornstarch to dry. For castle flowers: Make 15 flowers each in pink, yellow and violet using flower cutter with ejector set. Pipe tip 3 dot centers using royal icing. Let dry in small Flower Former dusted with cornstarch. For fairy wings: Roll out white fondant ⅛ in. thick; cut 3 left wings using small Leaf Cut-Out. Reverse cutter for 3 right wings. Let dry. **Also:** Figure pipe 3 fairies (p. 119) using pattern and royal icing. Let dry. **And:** Add shingles on turret peaks. Use royal icing and tip 5 for small turret peaks and tip 8 for medium turret peaks. Pipe rows of beads beginning ½ in. up from bottom edge. Flatten with finger dipped in cornstarch and overlap each row. Let dry. Glue legs on 16 in. plate.

Bake and cool 2-layer 14 in. round, 2-layer 8 in. round and Wonder Mold cake. (Use firm-textured batter such as pound cake for 8 in. round and Wonder Mold cakes.) Trim wide end of Wonder Mold cake so cake measures 4 in. high. Ice and prepare 8 in. and Wonder Mold cakes for Stacked and Center Column Construction (p. 112). On 14 in. cake and board, cut center hole large enough to fit width of 13½ in. column. Prepare double-thick foil-wrapped 8 in. cake board; cut center hole in board and position 8 in. cake. Prepare 8 in. cake for rolled fondant (p. 115). Tint 48 oz. fondant copper; cover 8 in. cake; smooth with fondant smoother. Reserve remaining copper fondant. Position 14 in. cake on plate and add column. Screw in 12 in. plate. Decorate tree: To form branches, cut lollipop sticks into 8 in. lengths. Bend sticks and attach from the middle of the column to the underside edge of the 12 in. plate using melted candy; let set. Tint Snow-White Buttercream brown. Using tip 21, pipe stripes to resemble tree trunk and branches. On 14 in. cake, pipe tip 8 bead bottom border. Pipe tip 3 message. Attach flowers and leaves with dots of buttercream. Decorate castle: To make 4 small turret towers which will be inserted in Wonder Mold cake more stable, cut plastic dowel rods in the following sizes: 3 in. for center tower, 2¼ and 1 ½ in. for side towers and ¾ in. for front tower. Stand towers upside down, attach cut dowel rod to base with melted candy; refrigerate until firm. Trace windows onto paper and cut out to make pattern. Roll out white fondant ⅛ in. thick, cut windows using patterns. Also, roll out fondant ⅛ in. thick and cut out windows for sides of door 1 x ½ in. wide. Cover 4 small and 4 medium towers with reserved copper fondant, securing with damp brush. Attach windows to towers and cake using damp brush. Outline windows with tip 5. Position door. Attach flowers to windows and around door with tip 3 dots of icing; pipe tip 349 leaves. Pipe shingles on Wonder Mold cake using buttercream icing and tip 12. **At the party:** Position castle on 12 in. plate. Insert 4 small turret towers in Wonder Mold cake; position 4 medium towers on sides of 8 in. cake. Position turret peaks. Flatten pieces of green fondant and cover plate. Attach leaves with dots of melted candy. Insert fairies on sticks. Serves 89.

*Combine Brown with Red-Red for brown shown.

Fanciful Flowers

Pans: Cookie Sheet, Cooling Grid, p. 154
Tip: 3, p. 142
Colors:* Leaf Green, Lemon Yellow, Violet, Rose, Royal Blue, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (6 oz. for 10-12 leaves with stems), p. 130; Rolling Pin, Roll & Cut Mat, p. 133; Funny Flower, Leaf Cut-Outs™, p. 132; Brush Set, p. 131
Recipes: Color Flow Icing, Roll-Out Cookies, p. 114
Also: White Candy Melts®†, p. 166; 8 in. Lollipop Sticks, p. 169; Color Flow Mix, p. 137; White Cake Sparkles™, p. 139; Parchment Triangles, p. 140; waxed paper, knife, cornstarch, ruler, craft blocks

In advance: Prepare leaves and stems. Roll out fondant ⅛ in. thick. Cut leaves using 2 largest leaf Cut-Outs; let dry on cornstarch-dusted surface. Bend lollipop sticks to curve. Roll out fondant ⅛ in. thick; cut 8 x ½ in. rectangle and wrap around stick, securing with damp brush. Let dry. **Also:** Prepare and roll out cookie dough. Cut flowers using large and medium Cut-Outs; bake and cool. Outline using tip 3 and full-strength color flow; flow-in with thinned color flow (p. 126). **And:** Make dot centers on waxed paper using tip 3 and full-strength color flow. Let dry.

Using full-strength color flow and tip 3, outline petals and decorate leaves. Sprinkle with Cake Sparkles. Attach flower centers to cookies and flowers and leaves to stems using melted candy in cut parchment bag. Each serves 1.

*Combine Leaf Green with Lemon Yellow for green shown. Combine Violet with Rose for violet shown.

Sending Their Best Wishes!

Pans: Cookie Sheet, Cooling Grid, p. 154
Tips: 1, 3, 6, 125, p. 142-143
Colors:* Rose, Violet, Lemon Yellow, Orange, Brown, Royal Blue, Copper (skin tone), Red-Red, Black, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (24 oz.), White Pearl Dust, p. 130; Rolling Pin, Roll & Cut Mat, Spiral Pattern Roller, p. 133; Heart Cut-Outs™, p. 132
Recipes: Royal Icing, Roll-Out Cookies, p. 114
Also: Girl Plastic Cutter, p. 163; Flower Former Set, p. 131; Meringue Powder, p. 137; Cake Boards, p. 233; spaghetti, mini candy-coated chocolates, waxed paper, knife, ruler, cornstarch

In advance: Prepare fondant wings. Roll out fondant ⅛ in. thick; imprint with spiral roller. Cut 2 wings for each fairy using medium heart Cut-Out. Let dry on outside of medium Flower Former; dust with Pearl Dust. Let all pieces dry for 2 days before assembling. **Also:** Make cookies. Prepare dough and tint copper. Roll out dough and cut fairies using girl cutter; cut off arms to shape bodice. Cut 2 x 1 in. triangular braces, one for each fairy. Bake and cool cookies. **And:** Decorate cookies. Ice face area; pat smooth. Ice body; pat smooth. Set on waxed paper-covered board. Pipe tip 6 outline arms and legs. Pipe tip 3 outline fingers and dot nose; outline and fill-in neck area. Pipe tip 1 dot eyes and string mouth. Pipe tip 3 swirl hair and dot cheeks. With tip 3, outline and fill in bodice area and pipe bead shoes (pat smooth with finger dipped in cornstarch). Add tip 125 ruffle skirt. Make antennae by inserting 1 in. lengths of spaghetti into icing through opening of tip 3; using gentle pressure, squeeze and remove spaghetti coated with icing. Position in hair and attach mini candy to tip with icing.

Attach wings and brace to back of each cookie with tip 3 and royal icing. Let dry. Each serves 1.

*Combine Violet with Rose for violet shown. Combine Brown with Red-Red for brown shown. Combine Orange with Red-Red for orange shown.

A Fairytale Romance

Pans: Hexagon Set (15 in. pan used), 6 in. Round, p. 153; Decorator Preferred® 18 x 3 in. Half Round, p. 152

Tips: 2, 3, 4, 16, 21, 129, 225, 349, p. 142-143

Color: Kelly Green, p. 136

Topper: Just Married, p. 226

Recipes: Buttercream, Royal Icings, p. 114

Also: 2008 Pattern Book (Heart), p. 128; Romantic Castle Cake Set, p. 145; Meringue Powder, p. 137; Cake Circles, Fanci-Foil Wrap, p. 233; Plastic Dowel Rods, p. 232; White Candy Melts®†, p. 166; Cake Dividing Set, p. 135; triple thick 20 in. round cake base or ½ in. thick plywood board, waxed paper

In advance: Make hearts and flowers using royal icing. Cover pattern with waxed paper and make 11 tip 4 hearts. Make approximately 360 tip 225 drop flowers and 770 tip 129 drop flowers. Add tip 2 dot centers to all flowers. Make extras to allow for breakage and let dry.

Ice 2-layer cakes smooth (for 18 in. cake, bake four 2 in. high half rounds to make a 4 in. high cake). Prepare cakes for Stacked Construction (p. 112). To make towers which will be inserted into cakes more stable, attach Plastic Dowel Rods to bottom of towers as follows: For 4 large and 2 medium towers in 18 in. cake, cut dowel rods to height of cake; for 4 small towers and 1 medium tower in hexagon and round cakes, cut dowel rods 1 in. shorter than height of cake. Stand towers upside down; attach cut dowel rod to base with melted candy. Refrigerate until firm. Attach turret peaks to towers. Assemble cakes. Insert plastic windows on 6 in. and hexagon cakes 1½ in. from base of cake. Insert door and position main roof. Using buttercream icing, pipe tip 4 bead hearts above windows. With tip 3, outline windows and pipe double drop strings. Attach tip 225 flowers with dots of icing; add tip 349 leaves. Insert 1 medium and 2 small towers in 6 in. cake; decorate towers with buttercream. With tip 3, outline windows and pipe double drop strings. Pipe tip 4 bead hearts above windows. Attach tip 225 flowers to windowsills with dots of icing; add tip 349 leaves. Attach tip 225 drop flowers to battlements and in a cascade from top of turret peaks; add tip 349 leaves. Pipe tip 16 rosette on turret peaks; insert royal icing hearts. Position tip 225 drop flowers around bottom of towers and on top and bottom borders. Insert 2 small towers in hexagon cake; decorate same as towers in 6 in. cake. Attach tip 225 drop flowers around door, main roof and top border of cake. Pipe tip 349 leaves.

Decorate 18 in. cake: Using Cake Dividing Set, divide cake into 12ths. Mark 1½ in. down from marks. Pipe tip 16 zigzag garland between marks. Attach tip 225 and tip 129 drop flowers on garland, pipe tip 349 leaves. Pipe tip 21 shell bottom border. Cover with tip 225 and tip 129 drop flowers, add tip 349 leaves. Pipe tip 16 shell top border. Position 4 large and 2 medium towers on side of cake, at hexagon points. Decorate towers same as 6 in. cake. Serves 216.**

**The top tier is often saved for the first anniversary. The number of servings given does not include the top tier.

Their Crowning Moment

Pans: 9 x 13 x 2 in. Sheet, p. 153; Cooling Grid, p. 154

Tips: 2, 3, 24, 26, p. 142

Recipe: Royal Icing, p. 114

Also: 2008 Pattern Book (Strings), p. 128; Round Cut-Outs™, p. 132; White Ready-To-Use Decorator Icing (1 pk. for 12-15 treats), Meringue Powder, p. 137, waxed paper

In advance: Make decorations using royal icing. On pattern, covered with waxed paper, make 6 sets of tip 3 double drop strings for each cake. Make extras to allow for breakage; let dry. Make 6 tip 24 and 6 tip 26 drop flowers for each cake; add tip 2 dot centers. Make extras to allow for breakage and let dry.

Bake and cool 1 in. high sheet cake. Cut cakes using largest round Cut-Out. Cover cakes with heated Decorator Icing (p. 126). Refrigerate to set. Using Decorator Icing, pipe tip 3 bead bottom border. Divide cakes in 6ths. Attach drop strings at marks using tip 3 dots of royal icing. Attach small flower to top and large flower to bottom. Each serves 1.

Stand Up for Love

Cookie: Cookie Sheet, Cooling Grid, p. 154; Heart Plastic Nesting Cutter Set, p. 163; 6 in. Cookie Treat Sticks, p. 165; Rolling Pin, p. 133

Tips: 2, 224, 349, p. 142-143

Color: Kelly Green, p. 136

Recipes: Buttercream, Royal Icings, Roll-Out Cookies, p. 114; favorite crisped rice cereal treats

Also: White Candy Melts®† (1 pk. makes 6 treats), p. 166; Heart Cut-Outs™, p. 132; White Standard Baking Cups, p. 189; Meringue Powder, p. 137; ⅜ in. wide satin ribbon (16 in. per treat)

In advance: Make royal icing flowers. Pipe 32 tip 224 drop flowers for each treat; add tip 2 dot centers. Make extras to allow for breakage and let dry. **Also:** Make candy shells for bases (p. 125) in baking cups.

Prepare and roll out cookie dough; cut using 2½ in. heart cutter. Bake and cool; ice smooth with buttercream. Position flowers; add tip 349 leaves in buttercream. Attach cookie stick to back using melted candy. Prepare cereal treats recipe; fill candy shells. Insert cookies on sticks; seal top with melted candy. Refrigerate until firm; remove baking cup. Tie ribbon around stick. Each serves 1.

Fun in the Dungeon!

Pans: Decorator Preferred® 6 x 2 in. 10 x 3 in. Round, p. 152

Tips: 1A, 2, 2A, 3, 6, 125, p. 142

Colors:* Black, Violet, Rose, Lemon Yellow, Golden Yellow, p. 136

Fondant/Gum Paste: White Ready-To-Use Rolled Fondant (144 oz.), p. 130; Rolling Pin, Roll & Cut Mat, p. 133; Brush Set, p. 131; Square Cut-Outs™, p. 132; Easy-Glide Fondant Smoother, p. 131

Candy: White Candy Melts®† (1 pk.), Garden Candy Colors Set, p. 166

Recipes: Buttercream, Royal Icings, p. 114

Also: Romantic Castle Cake Set, p. 145; Fine Tip Primary Colors FoodWriter™ Edible Color Markers, p. 130; 3 in. Metal Circle Cookie Cutter, p. 164; Halloween Mini Cutter Set, p. 196; Smiling Pumpkins Icing Decorations, p. 194; Meringue Powder, Piping Gel, p. 137; 16 in. Silver Cake Base, p. 233; Plastic Dowel Rods, p. 232; ruler, craft knife, cornstarch, shredded coconut

To make towers which will be inserted into cakes more stable, attach Plastic Dowel Rods to bottom of towers as follows: For 2 small towers, cut 2 and 2½ in. dowel rods; for 3 medium and 1 small towers, cut dowel rods 1 in. shorter than height of cake. Stand towers upside down; attach cut dowel rod to base with melted candy. Refrigerate until firm. Tint 8 oz. fondant yellow, 16 oz. violet, 1 oz. black, reserve 1 oz. white, tint remainder gray. Bake and cool 2-layer 10 in. rounds 2½ in. high; trim for 5 in. high cake. Bake and cool 2-layer 6 in. rounds for 4 in. high cake. Prepare cakes for rolled fondant (p. 115). Cover cakes in gray fondant; smooth with Fondant Smoother. Prepare cakes for Stacked Construction (p. 112); position 6 in. cake ½ in. toward back of 10 in. cake to allow for main roof. Using smallest square Cut-Out, imprint bricks on cake sides.

Make ghosts and bats. Roll out white and black fondant, ⅛ in. thick. Using Halloween Mini Cutters, cut approximately 5 ghosts, flip over cutter and cut 5 more ghosts; cut 4-5 bats. Let dry on cornstarch-dusted board. In royal icing, pipe tip 2 dot eyes and mouth on ghosts. Make fondant windows for towers. Trace patterns of windows from towers and main roof. Roll out yellow fondant ⅛ in. thick. Cut out tower windows using patterns. Draw lattice design on windows using FoodWriter. For windowsills, roll violet fondant into thin logs and attach with piping gel. Prepare towers. Roll out gray fondant ⅛ in. thick and cover turret towers, securing with damp brush. Imprint bricks with smallest square Cut-Out. Using violet fondant rolled ⅛ in. thick, cut 4 in. circles for the small towers and 6 in. circles for medium and large towers. Use the wide end of tip 125 to cut a hole in the center of circles for small and medium towers. Use the wide end of tip 1A to cut a hole in center of circles for large towers. Thread circles over the towers; attach with a damp brush. Shape and trim notches on top edge for battlements. Roll out gray fondant ⅛ in. thick and use 3 in. round cookie cutter to cut a circle of fondant for each tower. Dampen and press inside towers. Attach windows to towers with damp brush. Prepare main roof. Cover front of roof with gray fondant, secure with damp brush and trim. Cover window with fondant and decorate as for tower. For rooftop, roll out black fondant ⅛ in. thick; cut a 14 x 3 in. strip. Attach to roof with damp brush; trim. Using knife, mark sections ¾ in. wide on roof, then score to resemble wood grain. Using royal icing and tip 3, add scallops on eaves (smooth with finger dipped in cornstarch). Prepare door. Roll out gray fondant ⅛ in. thick, cut using door in set as pattern. Mark slats using ruler. Attach to door from set using piping gel. Pipe tip 2 outline door pulls.

Insert 3 small turret towers in 6 in. cake and 3 medium turret towers in 10 in. cake. Attach door and 4 large turret towers around 10 in. cake, securing with melted candy tinted gray using black candy color. Position main roof above door. Using buttercream and tip 6, pipe large and small ball stones around windows and door (flatten with finger dipped in cornstarch). Make cone-shaped spires for top borders in 2 sizes. You may either roll gray fondant into cones ¾ in. and 1 in. high, or mold fondant cones inside tips 2 and 2A, dusted with cornstarch. Attach cones to top borders with damp brush. Attach icing decorations around castle with royal icing. Tint coconut (p. 120); cover board with coconut. Attach ghosts and bats to castle with melted candy. Serves 40.

*Combine Lemon Yellow with Golden Yellow for yellow shown. Combine Violet with Rose for violet shown.

Happy Jacks

Pan: 9 x 13 x 2 in. Sheet (will make about 12 treats), p. 154
Candy: Yellow, Orange and White Candy Melts®† (1 pk. each), Garden Candy Color Set, p. 166; Candy Dipping Set, p. 167
Recipe: Favorite crisped rice cereal treats
Also: Pumpkins Nesting Cutter Set, p. 196; Parchment Triangles, p. 140; Cake Board, p. 233; spice drops, waxed paper, knife

Prepare cereal treats recipe; press into pan ½ in. deep. Cut out pumpkin shapes using smallest cutter from set. Cut off stem to make straight edge. Using dipping fork, dip pumpkins into melted orange candy to cover all sides; place on waxed paper covered board until set. Outline and pipe in facial features using melted yellow candy in cut parchment bag. When set, tint a small portion of melted white candy black using candy color. Pipe dot pupils. Trim spice drop to fit at top and attach using melted candy. For stand, attach a Candy Melt to bottom of pumpkin using melted candy; let set. Each serves 1.

Frightful Forest

Pans: Cookie Sheet, Cooling Grid, p. 154
Tip: 16, p. 142
Colors:* Brown, Red-Red, p. 136
Recipes: Royal Icing, Roll-Out Cookies, p. 114
Also: 2008 Pattern Book (Tree Trunk, Tree Support), p. 128; Petite Ghosts Icing Decorations, p. 194; Meringue Powder, p. 137; Cake Board, p. 233; Parchment Triangles, p. 140; candy corn, waxed paper

In advance: Make cookies. Prepare dough, roll out and use patterns to cut 1 tree trunk and 1 tree support for each cookie tree. Make extras to allow for breakage. Bake and cool. Place tree trunk cookies on waxed paper-covered cake board. Using tip 16 and royal icing, cover trunk with lines, extending beyond cookie to create branches. Let dry overnight.

Remove cookies from board. Attach icing decorations and candy corn using dots of royal icing. Let dry 30 minutes. Attach tree support cookie to back of tree trunk with royal icing; let dry. Each serves 1.

*Combine Brown with Red-Red for cookie dough and icing shown.

Dig These Graves!

Pan: Mini Loaf, p. 154
Candy: White (2 pks.) and Light Cocoa (1 pk.) Candy Melts®†, Garden and Primary Candy Color Sets, p. 166; Monsters Candy Mold, p. 194
Also: 9-Pc. Halloween Colorful Cutter Set, p. 196; Parchment Triangles, p. 140; Cake Board, p. 233; candy pumpkins, plastic wrap, knife, waxed paper

In advance: Mold candy plaques (p. 126) for bases in Mini Loaf Pan (mix green and yellow candy colors for green shown); refrigerate until firm, unmold. Dab tops with crumpled plastic wrap dipped in melted candy; let set.
Also: Mold monster candies following mold directions.
And: Mold tombstones. Place tombstone cutter on waxed paper-covered board. Fill with melted candy about 3/16 in. deep. Refrigerate until firm and unmold.

Assemble candies and add details using melted candy in cut parchment bags. Pipe border and message on tombstone; let set. Attach tombstone to base; pipe pull-out grass. Attach pumpkin candies. To support monster candies, cut straight edges on a Candy Melts wafer, forming a right angle. Attach monster to base; position support at a right angle and attach cut sides to monster and base. Each serves 1.

The Towers of Toyland!

Pans: 6, 10 x 2 in. Round, p. 153
Tip: 3, p. 142
Colors: Rose, Lemon Yellow, Leaf Green, Violet, Orange, Brown, Red-Red, p. 136
Fondant/Gum Paste: White Ready-To-Use Rolled Fondant, p. 130; Cutter/Embosser, p. 131; Rolling Pin, Roll & Cut Mat, p. 133
Recipe: Buttercream Icing, p. 114
Also: Romantic Castle Cake Set, p. 145; Yellow, Orange, Pink, Lavender, Light Green Colored Sugar, p. 139; Jumbo Rainbow Nonpareils, p. 138; Cake Boards, Fanci-Foil Wrap, p. 233; Plastic Dowel Rods, p. 232; White Candy Melts®†, p. 166; Decorator Brush Set, p. 167; candy-coated chocolates, mini candy-coated chocolates, spice drops

In advance: Decorate turret peaks and towers. To make 1 medium and 4 small towers which will be inserted into cakes more stable, attach a plastic dowel rod, cut 1 in. shorter than height of cake, to bottom of towers. Stand tower upside down; attach cut dowel rod to base with melted candy. Refrigerate until firm. Ice turret peaks and sprinkle with colored sugar; attach spice drop to top. Tint 8 oz. fondant red. Roll out 1/8 in. thick and cut into 20 x ½ in. strips. Wrap around turret towers and attach with damp brush. Trim strips to meet tower windows. Outline tower windows using tip 3, add nonpareils. Add tip 3 pull-out icicles below windows. Attach candy-coated chocolates to turret towers with dots of icing. Attach peaks to towers with icing. Set aside.

Ice sides of 2-layer 6 in. and 10 in. round cakes; spatula ice tops, pulling icing down from top edges to create icicle look. Prepare for Stacked Construction (p. 112). Position 6 in. tier ½ in. toward back of 10 in. cake to allow for main roof. Insert window and door pieces in cake sides. Using tip 3, outline door and position mini candy-coated chocolates. Cut spice drops in half and attach for doorknobs with dots of icing. Spatula ice top of main roof; ice background areas on front of roof smooth. Position main roof piece. Pipe tip 3 scallop on eaves and attach mini candy-coated chocolates. Outline roof window and side windows with tip 3 and attach nonpareils. Add pull-out icicles under windows. Attach spice drops on top borders of cakes, securing with dots of icing if necessary. Insert 1 medium and 2 small towers in 6 in. cake; insert 2 small towers in 10 in. cake. Attach 4 large and 2 medium towers to cake sides. Spatula ice board around castle. Serves 40.

Santa & Company

Cookie: 18 Pc. Metal Holiday Cutter Set, p. 200; Cookie Sheet, Cooling Grid, p. 154; Rolling Pin, p. 133
Tips: 1, 2, 3, 4, 5, 13, 349, p. 142-143
Colors:* Red-Red, Christmas Red, Kelly Green, Copper (skin tone), Brown, Black, Orange, p. 136
Recipes: Royal Icing, Roll-Out Cookie, p. 114
Also: 2008 Pattern Book (Sleigh Front, Back and Bottom; Large and Small Easel Backs), p. 128; Meringue Powder, p. 137; mini candy canes, assorted candies, waxed paper, cornstarch

Prepare and roll out cookie dough; cut using cutters from set. Use boy cutter for Santa and elves, girl for Mrs. Claus. Cut 2 sleighs, reversing 1 before baking. Use patterns to cut sleigh front, back and bottom plus 2 easel backs for all other cookies (small size for reindeer, large for all others). Bake and cool all cookies. Decorate all on waxed paper-covered board using royal icing. With tip 4, outline and pipe in reindeer bodies, face and hands on Santa, Mrs. Claus and elves; add tip 4 shoes on Santa and elves, tip 3 shoes on Mrs. Claus (smooth with finger dipped in cornstarch). With tip 5, outline and pipe in snowmen bodies, Santa and elf suits, Mrs. Claus' dress and all hats (smooth with finger dipped in cornstarch). Pipe tip 3 apron for Mrs. Claus. For Santa, pipe tip 13 zigzag trims and swirl pompom; add tip 2 dot and outline facial features, swirl beard and mustache and outline belt and buckle. Let dry. For Mrs. Claus, use tip 3 to outline and pipe in apron. Pipe tip 13 zigzag hat trim and tip 3 zigzag at neck and cuffs. Pipe tip 2 dot and outline facial features and belt; add tip 1 dot berries and tip 349 leaves on apron. Let dry. For elves and snowmen, pipe tip 2 pull-out noses, dot and outline facial features, outline hat band on snowman; pipe tip 3 dot buttons. Using tip 4, pipe outline hat brim and cuffs for elves, scarf for snowman; add swirl pompom to elf hat. For elf, pipe tip 349 pull-out hat detail, collar, waistband and ears. Let dry. For reindeer, pipe tip 5 outline harness. Pipe tip 2 dot eye, nose and bells on harness; add zigzag hooves, outline antlers, ear, tail and leg. Let dry.

Cover sleigh pieces with thinned royal icing (p. 126); let dry. Assemble using tip 4 and full strength royal icing; pipe icing on exposed backs of sleigh cookies (pat smooth with finger dipped in cornstarch). Attach 1 full and 1 cut candy cane to each side for runners. Cover top edge with tip 13 zigzag. Let dry. Fill sleigh with candy. Attach easel backs to cookies with icing and tip 5. Position cookies. Each serves 1.

*Combine Red-Red with Christmas Red for red shown. Combine Brown with Red-Red for brown shown.

Cone-ifer Trees

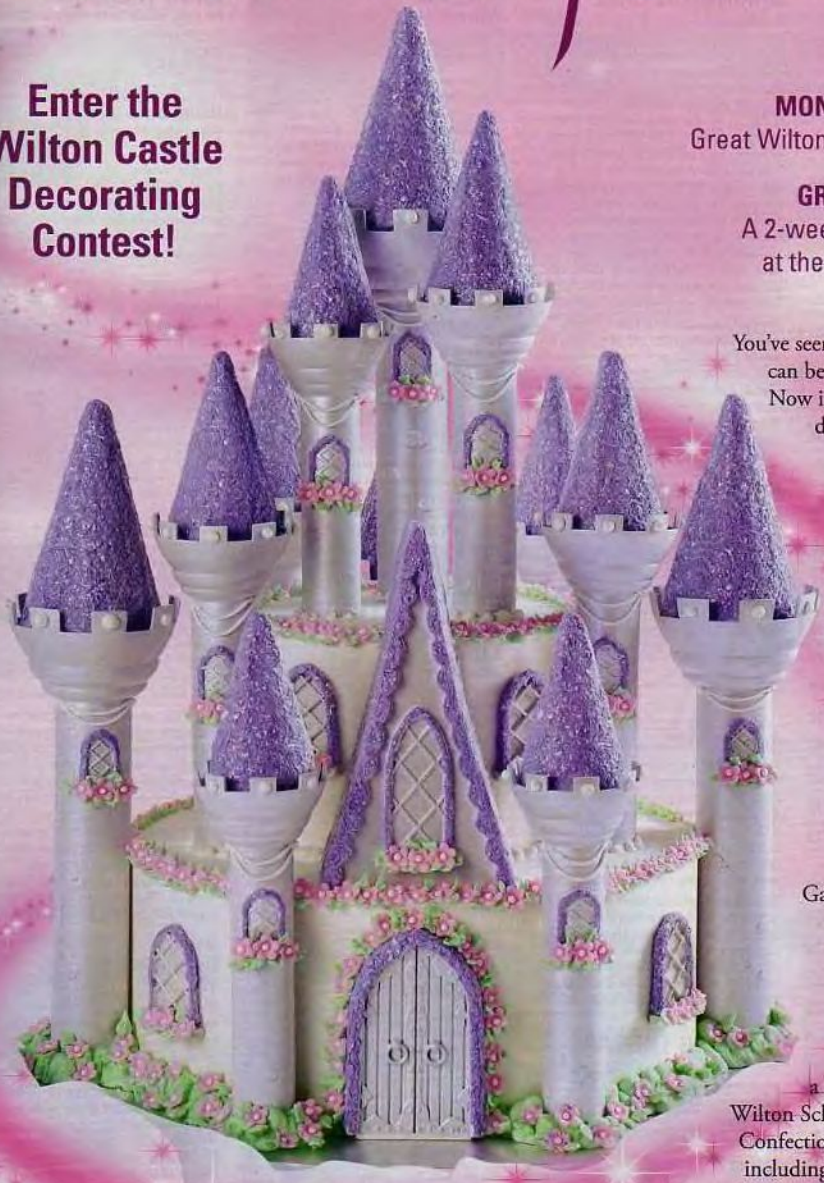
Candy: Yellow Candy Melts®†, p. 166; Stars Candy Mold, p. 168
Tips: 4, 17, p. 142
Color: Kelly Green, p. 136
Recipe: Royal Icing, p. 114
Also: Jumbo Confetti Sprinkles, p. 138; Meringue Powder, p. 137; Cake Board, p. 233; sugar cones, waxed paper

Make stars by filling mold cavities halfway with melted candy; refrigerate until firm. Make trees, using 1 cone for small, 2 stacked cones for medium and 3 stacked cones for large tree. For stacked trees, cover 1½ in. of pointed end of bottom cone with tip 17 zigzags; position next cone on top. Using spatula, widen and shape base with additional icing; let set on waxed paper-covered board. Cover trees with tip 17 pull-out stars, starting at bottom and overlapping rows as you work up to tree top. Position confetti. Pipe tip 4 pull-out snow; attach star to tree top with additional icing. Let dry.

†Brand confectionery coating.

Create the Castle of Your Dreams!

Enter the Wilton Castle Decorating Contest!



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You've seen how much fun a castle cake can be in our *Castle Parties!* section. Now it's time for you to design and decorate your own spectacular castle in the Wilton Castle Decorating Contest! Dream up a captivating castle in any theme you like, then decorate it using the Romantic Castle Cake Set.

Upload your entry at **www.castlecontest.com** or send via mail. Each month our panel of decorators will crown a winning entry. If your design wins, you'll receive exciting Wilton products like a Cupcakes Galore Decorating Assortment, a Castle Pan and Decorating Set or our Professional Decorating Turntable.

Monthly winners qualify to win our Grand Prize—a 2-week Master Course at the Wilton School of Cake Decorating and Confectionery Arts in Darien, Illinois, including transportation and lodging. It's the ultimate decorating experience!

Visit **www.castlecontest.com** for complete contest rules and to enter. Or call **800-794-5866** for details.

Wilton Castle Decorating Contest begins August 1, 2007 and ends July 31, 2008. Grand Prize winner will be announced by September 1, 2008. Open only to legal residents of the 50 United States, the District of Columbia & Canada (excluding Quebec), 18 years or older as of date of contest entry. Void in Quebec and where prohibited. Entry deadline to be eligible for the final monthly entry period: Online 11:59:59 PM Central Daylight Time on 7/31/08; Mail-In 8/7/08. Visit www.castlecontest.com for Official Rules and complete details. ©2007 Wilton Industries, Inc.

Step-By-Step

Decorating Guide

Decorating help starts here! Whatever cake you want to make from this Yearbook, you'll find out how to make it happen on the following pages. Whether you're creating a cake for the first time or need a quick brush-up on a technique, it's easy when you use this handy guide as you decorate.

Cake Preparation ..... *p. 108*
Icing Basics ..... *p. 109*
Three Essentials of Cake Decorating ..... *p. 110*
Storing Cakes ..... *p. 110*
Transporting Tiered Cakes ..... *p. 110*
Cake Baking and Serving Guides ..... *p. 111*
Cake Cutting Guides ..... *p. 111*
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Flower Making ..... *p. 118*
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Other Decorating Techniques ..... *p. 120*
Fondant/Gum Paste ..... *p. 121*
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Candy Recipes ..... *p. 125*
Sugar Molding ..... *p. 125*
Color Flow ..... *p. 126*

Want to learn more?

Find Wilton Cake Decorating Classes in your area or register for The Wilton School in Darien, Illinois on line at **www.wilton.com**. Our website is also a great place to explore decorating techniques, find recipes and chat with other decorators. Visit us regularly!

Cake Preparation

Think of your cake as the canvas on which you will create beautiful icing decorations. To achieve the masterpiece you want, it is essential that your canvas be smooth and free of crumbs. These steps for preparing and icing your cake will result in the perfect decorating surface essential for your work of art.

BAKING THE CAKE

Follow recipe directions for specific baking instructions and recommended batter amounts for the pan size you choose. Prepare the pan by generously greasing the inside using a pastry brush or paper towel and solid vegetable shortening. For best results, do not use butter, margarine or liquid vegetable oil. Spread the shortening so that all indentations are covered. Sprinkle about 2 Tablespoons of flour inside the pan and shake so that the flour covers all greased surfaces. Turn pan upside down and tap lightly to remove excess flour. If any uncovered spots remain, touch up with shortening and flour. Or use Bake Easy™ Non-Stick Spray or Cake Release (p. 134) to coat the pan—no grease or flour needed. Pour batter into pan and place in pre-heated oven.

After cake has baked the specified time, remove it from the oven and let it cool in the pan on a cake rack for 10 minutes. Run a thin knife between the cake and side of the pan. Unmold from pan by placing cooling rack against cake and turning both cooling rack and pan over. Lift pan off carefully. Cool at least one hour and brush off loose crumbs prior to icing.

CUTTING AND WRAPPING A CAKE BOARD

For round, square and sheet cakes, you don't need to cut a cake board. Simply buy a ready-made board that is 2 in. larger than your cake. (For example, if the cake is 8 in. diameter, buy a 10 in. round board.) For shaped cakes, cut a board to fit. Turn pan upside down and trace outline onto your cake board. Cut board with a craft knife, leaving 1 in. extra around outline.

To wrap, trace your cut board onto Fanci-Foil, making the outline 3-4 in. larger than the board. Cut Fanci-Foil along the outline. Place your board, white side down, on top of your cut foil. Cut deep slits at several points along foil edge, creating tabs of foil to wrap neatly around the board. Secure foil tabs to the board with tape.

LEVELING THE CAKE

After the cake has cooled at least one hour, you'll need to level the top of the cake. This can be done using a serrated knife or the Cake Leveler (p. 134).

Using a Serrated Knife

Place the cake on a cake board, then place the board on a Trim 'N Turn™ Cake Stand (p. 133). While slowly rotating the stand, move the knife back and forth across the top of cake in a sawing motion to remove the crown. Try to keep knife level as you cut.

Using the Wilton Cake Leveler

Position the ends of the cutting wire (or feet on large leveler) into the notches at the desired height. With legs standing on the work surface, cut into the crusted edge using an easy sawing motion, then proceed by gently gliding wire through the cake.

TORTING THE CAKE

Torting adds extra height, drama and taste to the cake when the layers are filled with icing, pudding or fruit filling. A serrated knife or the Cake Leveler may be used to cut a cake into multiple layers.

Using a Serrated Knife

Divide cake sides and mark equal horizontal points with dots of icing or toothpicks all around. Place one hand on top of the cake to hold it steady and rotate the stand. While slowly turning the cake, move the knife back and forth to cut the cake along the measured marks. Repeat for each additional layer.

Using the Cake Leveler

Torting is easily accomplished with the Cake Leveler. Simply follow the same directions as for leveling.

Separating the Layers

Carefully slide the top torted layer onto a cake board to keep it rigid and safe from breakage. Repeat for each additional layer.

FILLING THE LAYERS

Fill a decorating bag with medium consistency icing and use a large round tip, like tip 12. Or simply use the coupler without mounting a tip.

Starting with the bottom layer, leveled side up, create a dam of icing just inside the edge of the cake (about ¾ in. high and ¼ in. from the outside edge). Fill with icing, preserves or pudding. Place next layer on top, level; repeat. Finish with top layer leveled side down.

ICING THE CAKE

For better results, use a revolving turntable like professional decorators do...see our Revolving Cake Stand and Trim 'N Turn™ Cake Stand on p. 135.

Using a Spatula

The trick to keeping crumbs out of your icing is gliding your spatula on the icing—*never allow it to touch the surface of the cake.* Place a large amount of thin consistency icing on the center of the cake.

Spread icing across the top, pushing toward edges. Smooth the top using the edge of the spatula.

Sweep the edge of the spatula from the rim of the cake to its center then lift it off and remove excess icing.

Cover the sides with icing. Smooth sides by holding the spatula upright with the edge against the icing and slowly spinning the turntable without lifting the spatula from the icing surface. Return excess icing to the bowl and repeat until sides are smooth.

Rotate the cake slightly and repeat the procedure, starting from a new point on the rim until you have covered the entire top surface. Smooth the center of the cake by leveling the icing with the edge of your spatula. For easier smoothing, it may help to dip the spatula into hot water, wipe dry and glide it across the entire surface. Set the cake aside and allow the icing to crust over for at least 15 minutes before decorating. At that point you may also lay Non-Stick Parchment Paper (p. 134) on the iced cake top and gently smooth with the palm of your hand.

Using a Decorating Tip

Trim a 16 in. Featherweight bag to fit tip 789. Fill bag half full with icing. Hold bag at 45° angle and lightly press tip against cake. Squeeze a ribbon of icing in a continuous spiral motion to cover cake top, with last ribbon forcing icing over edge of cake top.

To ice the sides, squeeze icing as you turn the cake slowly. Repeat the process until the entire cake side is covered. Smooth sides and top with spatula, same as above.

Icing Basics

In this section, we've listed general descriptions of icings, their uses, qualities and consistencies. Use this information to determine the right icing for your cake. Refer to our recipes for homemade icings (p. 114) along with color instructions below, to create the look and taste you want.

ICING USAGE GUIDE

Icing Type	Flavor/Description	Consistency	Best Used For...	Coloring	Storage/Freshness	Special Information
Buttercream (Wilton Mix or homemade)	Sweet, buttery flavor. Tastes/looks great for most decorating.	Thin-to-stiff depending on amount of corn syrup or sugar added (sugar stiffens).	Icing cakes smooth. Borders, writing, flowers, decorations.	Yields all colors. Most deepen upon setting. Let set 2-3 hours for deep color. Some may fade in bright light.	Can be refrigerated in airtight container for 2 weeks. Iced cake stores at room temperature for 2-3 days.	Flowers remain soft enough to be cut with a knife.
Snow-White Buttercream (homemade)	Sweet, almond flavor. Ideal for wedding cakes.	Thin-to-stiff depending on amount of corn syrup or sugar added (sugar stiffens).	Icing cakes smooth. Borders, writing, flowers, decorations.	Yields truer colors due to pure white base color. Creates deep colors. Most colors deepen upon setting.	Can be refrigerated in airtight container for 2 weeks. Iced cake stores at room temperature for 2-3 days.	Air-dried flowers have translucent look. Flowers remain soft enough to be cut with knife.
Wilton Ready-To-Use Decorator White (4½ lb. tub)	Sweet, vanilla flavor. Convenient, ready-to-spread icing. Pure white color ideal for tinting.	Thin-to-medium. No need to thin for spreading.	Spreading on cakes right from the can. Piping stars, shells, messages and more.	Yields truer colors due to pure white base color. Creates deep colors. Most colors deepen upon setting.	Leftover icing can be refrigerated for 2 weeks. Iced cake stores at room temperature for 2-3 days.	Available for purchase through Wilton Yearbook, at www.wilton.com or any authorized Wilton retailer.
Wilton Ready-To-Use Decorator White (1 lb. can)	Sweet, vanilla flavor. Convenient, ready-to-spread icing. Pure white color ideal for tinting.	Stiff. Make roses right from the can.	Shells, stars, flowers—use from container. Icing cakes, writing, leaves—thin with milk, water or corn syrup.	Yields truer colors due to pure white base color. Creates deep colors. Most colors deepen upon setting.	Leftover icing can be refrigerated for 2 weeks. Iced cake stores at room temperature for 2-3 days.	Available for purchase through Wilton Yearbook, at www.wilton.com or any authorized Wilton retailer.
Wilton Ready-To-Use Decorator Chocolate (1 lb. can)	Sweet chocolate flavor. Convenient ready-to-spread icing.	Stiff. Make roses right from the can.	Shells, stars, flowers—use from container. Icing cakes, writing, leaves—thin with milk, water or corn syrup.	Recommended when black or brown icing is needed. Add a little black icing color to chocolate for a better tasting black icing.	Leftover icing can be refrigerated for 2 weeks. Iced cake stores at room temperature for 2-3 days.	Available for purchase through Wilton Yearbook, at www.wilton.com or any authorized Wilton retailer.
Royal (made with Wilton Meringue Powder)	Very sweet flavor. Dries candy-hard for lasting decorations.	Thin-to-stiff, depending on the amount of water added.	Flower making, figure piping, making flowers on wires. Decorating cookies and gingerbread houses.	Yields deep colors. Some colors may fade in bright light. Requires more icing color than buttercream to achieve the same intensity.	Icing can be stored in airtight, grease-free container at room temperature for 2 weeks. Air-dried decorations last for months.	Bowls and utensils must be grease-free. Cover icing with damp cloth to prevent crusting.
Rolled Fondant (homemade or Wilton Ready-To-Use Rolled Fondant)	Covers cakes with a perfectly smooth, satiny surface. Easy and fast to use. Knead in flavor of your choice.	Dough-like. Fondant is rolled out before being applied to cake. Stays semi-soft on cake.	Any firm-textured cake, pound cake or fruit cake. Cutting, molding and modeling decorations.	White yields pastels to deep colors. Wilton pre-colored fondant is also available in pastel shades and in Multi Packs for fondant decorations in a variety of colors.	Excess can be stored 2 months in an airtight container. Do not refrigerate or freeze. Iced cake stores at room temperature for 3-4 days.	Prior to applying fondant, cake should be lightly covered with a glaze or buttercream icing to seal in freshness and moisture.
Whipped Icing Mix (Wilton Mix)	Light, delicate vanilla flavor. Holds shape like no other mix. **For chocolate icing**, add ½ cup of sifted cocoa powder.	Velvety, perfect for stars, roses, borders, garlands and writing.	Icing cakes. Most decorations. Toppings on pies, puddings, tarts and more.	Yields any color.	Can be refrigerated in airtight container. Iced cake stores at room temperature for 2-3 days.	Exclusive Wilton formula. Available for purchase through Wilton Yearbook, at www.wilton.com or any authorized Wilton retailer.
Fluffy Boiled Icing (homemade)	Marshmallow-like flavor. 100% fat-free.	Very fluffy. Sets quickly.	Icing cakes smooth and fluffy. Borders, figure piping, writing, stringwork.	Yields pastels to deep colors.	Use immediately. Iced cake can be stored at room temperature.	Serve within 24 hours.
Stabilized Whipped Cream (homemade)	Creamy, delicate sweetness.	Light, thin-to-medium.	All cakes but especially those decorated with fruits. Borders, large tip work, writing.	Yields pastels only.	Use immediately. Iced cake must be refrigerated.	Texture remains soft on decorated cake.

COLORING ICING

Using Color

When planning your cake, think about color. Choosing appropriate colors for your cake will help you capture the mood you want for the occasion. Gather inspiration from the theme of your celebration. The icing colors you choose should carry that theme and personalize your decorating. Look around, notice everyday objects—from a garden in bloom, to the clothes people wear. Which colors appeal to you? Use your favorite colors in your decorating. Don't be afraid to try something different. Have fun using rich, bright colors and different color combinations. Begin by making a monochromatic cake, decorated all in white or in a single, pale color. Try using decorations in contrasting colors on an all-white background. Decorate using all pastels or all primary colors. Experimenting with color will help you decide which colors work to make your cake designs spectacular!

Mixing Colors

Begin with white icing and use concentrated Icing Colors (p. 136) which will not affect your icing consistency. (Using ordinary liquid food colors can thin your icing and affect your ability to pipe certain decorations.) If you are tinting icing dark brown or black, begin with chocolate icing—your icing will not have the aftertaste that large amounts of icing color can produce. If you are tinting a large area red, use No-Taste Red.

Dip a fresh toothpick into the color, then swirl it into the icing. Add color a little at a time until you achieve the shade you desire. Always use a new toothpick each time you add color; you want to avoid getting icing in your jar of color. Blend the icing well with a spatula.

Consider the type of icing you are using when mixing color. Icing colors intensify or darken in buttercream icing about 1-2 hours after mixing. Royal icing requires more color than buttercream icing to achieve the same color intensity.

Always mix enough of each icing color to complete your entire cake. For example, if you are going to decorate a cake with pink flowers and borders, color enough icing for both. It is difficult to duplicate an exact shade of any color, and you will want to keep your colors consistent on your cake.

Bag Striping Effects

You can easily pipe two-tone decorations just by adding a different color inside the bag before you put in your tinted icing. This is how you pipe flowers with natural light and dark tones or make a rainbow-colored clown suit to brighten up the party.

Brush Striping

Produces more intense multiple colors because it is done with straight icing color brushed into the bag. Apply one or more stripes of icing color with a decorating brush, then fill the bag with white or pastel-colored icing. As the icing is squeezed past the color, your decorations will come out striped.

Spatula Striping

Produces two-tone and realistic pastel tones for flowers and figure piping. It is done with pastel-colored icing, striped inside the decorating bag with a spatula. After striping, fill the bag with white icing or another shade of the same color as the striping. Squeeze out decorations with soft contrasts.

Brush Striping

Spatula Striping

Three Essentials of Cake Decorating

Every decoration you make is the result of three things working together: the consistency of your icing, the position of the bag (that is, the way you are holding it) and the amount and type of pressure you apply to the bag. You'll know when you have everything right because you'll get perfect results time after time. This will take practice. The more you concentrate on perfecting these three essentials, the sooner you will achieve perfect results.

ICING CONSISTENCY

If the consistency of your icing is not right, your decorations will not be right either. Just a few drops of liquid can make a great deal of difference in your decorating results. Many factors can affect icing consistency, such as humidity, temperature, ingredients and equipment. You may try using different icing consistencies when decorating to determine what works best for you. As a general guideline, if you are having trouble creating the decorations you want and you feel your icing is too thin, add a little more confectioner's sugar; if you feel your icing is too thick, add a little more liquid. In royal icing recipes, if adding more than ½ cup confectioner's sugar to thicken icing, also add 1-2 additional teaspoons of Meringue Powder (p. 137).

Stiff icing is used for figure piping and stringwork and for decorations like roses, carnations and sweet peas with upright petals. If icing is not stiff enough, flower petals will droop. If icing cracks when piped out, icing is probably too stiff. Add light corn syrup to icing used for stringwork to give strings greater elasticity so they will not break.

Medium icing is used for decorations such as stars, shell borders and flowers with flat petals. If the icing is too stiff or too thin, you will not get the uniformity that characterizes these decorations.

Thin icing is used for decorations such as printing and writing, vines and leaves. Leaves will be pointier, vines will not break and writing will flow easily if you add 1-2 teaspoons light corn syrup to each cup of icing. Thin icing is used to ice cakes smooth. Begin with your prepared icing recipe, then add small amounts of the same liquid used in the recipe (usually milk or water) until the proper spreading consistency is reached.

CORRECT BAG POSITION

The way your decorations curl, point and lie depends not only on icing consistency but also on the way you hold the bag and the way you move it. Bag positions are described in terms of both angle and direction.

Angle

Angle refers to the position of the bag relative to the work surface. There are two basic angle positions, 90° (straight up) and 45° (halfway between vertical and horizontal).

90° angle
or straight up, perpendicular to the surface.

45° angle
or halfway between vertical and horizontal.

Direction

The angle in relation to the work surface is only half the story on bag position. The other half is the direction in which the back of the bag is pointed.

Correct bag direction is easiest to learn when you think of the back of the bag as the hour hand of a clock. When you hold the bag at a 45° angle to the surface, you can sweep out a circle with the back end of the bag by rolling your wrist and holding the end of the tip in the same spot. Pretend the circle you formed in the air is a clock face. The hours on the clock face correspond to the direction you point the back end of the bag.

Back of bag at 6:00

Back of bag at 3:00

The technique instructions in this Decorating Guide will list the correct direction for holding the bag. When the bag direction differs for left-handed decorators, that direction will be listed in parentheses. For example, when a bag is to be held at 3:00 for a right-handed decorator, it should be held at 9:00 for a left-handed decorator.

One more thing...since most decorating tip openings are the same shape all the way around, there's no right side and wrong side up when you're squeezing icing out of them. However, some tips, such as petal, ruffle, basketweave and leaf have irregularly shaped openings. For those you must watch your tip position as well as your bag position. If the tip opening must be in a special position, the instructions will tell you.

PRESSURE CONTROL

In addition to having the proper icing consistency and the correct bag position, you'll need to master three types of pressure control: heavy, medium and light. The size and uniformity of your icing designs are affected by the amount of pressure you apply to the bag and the steadiness of that pressure. (In other words, how you squeeze and relax your grip on the decorating bag.) Your goal is to learn to apply pressure so consistently that you can move the bag in a free and easy glide while just the right amount of icing flows through the tip. Practice will help you achieve this control.

Heavy Pressure | **Medium Pressure** | **Light Pressure**

Storing Cakes

Take some final precautions and store your cake the best way possible. After all, your time, effort and creativity have made it very special! Beware of the following factors, which can affect the look of your decorated cake.

Sunlight and fluorescent lighting will alter icing colors. Keep your cake stored in a covered box and out of direct sunlight and fluorescent lighting.

Humidity can soften royal icing and gum paste decorations. If you live in a climate with high humidity, prepare your royal icing using only pure cane confectioner's sugar (not beet sugar or dextrose), add less liquid and add 1 more teaspoon Meringue Powder (p. 137) to the recipe.

Heat can melt icing and cause decorations to droop. Keep your decorated cake as cool as possible and stabilize buttercream icing by adding 2 teaspoons Meringue Powder per recipe. Protect your cake by placing it in a clean, covered cake box. Avoid using foil or plastic wrap to cover a decorated cake—these materials can stick to icing and crush delicate decorations. The icing that covers your cake determines how it should be stored—in the refrigerator, at cool room temperature, or frozen, if storing for longer than 3 days. If you want to store your iced cake in a different way than noted, make a small test cake.

Icing type determines care. See chart on p. 109 for storage information.

NOTE: Cakes with thoroughly-dried royal icing decorations should be stored according to the type of icing that covers the cake. However, if royal icing decorations are to be put on a cake that will be frozen, it is recommended that these decorations be placed on the cake after thawing so that they don't bleed from condensation or become soft.

Transporting Tiered Cakes

Moving a tiered cake from one location to another does not have to be difficult. It can be quite easy! Following some simple guidelines ensures that your cake will arrive safely—whether you are traveling hundreds of miles or just a few.

Before Moving Cakes

Be certain the cake is constructed on a sturdy base made of three or more thicknesses of corrugated cardboard. Base tiers of very heavy cakes should be placed on a foam core or plywood base, ½ in. thick. Cakes on pillars must be transported unassembled. Toppers, candles and ornaments should be removed from cakes when they are being moved. For stacked cakes, move the entire assembled cake. Or, for a larger quantity of tiers, transport unassembled and assemble at the reception. Be sure to have with you the equipment and icings you will need to finish any decorating needed after assembly at the reception.

For a cake which combines stacked and 2-plate construction, take tiers apart, keeping stacked tiers as units. Boxing the cake makes transportation easier. Not only does it protect the tiers from damage, but it keeps the tiers clean—free from dirt, dust and bugs. Place the boxes on carpet foam or a non-skid mat on a level surface in the vehicle to prevent shifting. Keep the boxes flat; never place on a car seat. Boxed cakes can also be transported in the trunk of the car, except in hot weather, because air conditioning will not reach the trunk area. It's also important to find out about the reception location before the event. Knowing what to expect when you arrive can make your delivery and setup so much easier. Call the reception hall a few days before the event to get an idea of the conditions you will encounter there. Ask whether the room is located upstairs or downstairs. Find out what is the best location for bringing the cake into the building. That way you can park in the right place the first time and minimize the distance your cake has to travel from your car. Also ask how far in advance the cake can be set up so that you can plan your day and reduce the stress.

In Pan

Take tiers apart if constructed in Center Column or Push-In Leg method. Leave columns or legs in place. Position the plates on crumpled foil or in shallow pans if they do not sit level. Remove pillars from tier plates; plates stay in position.

In Box

Place the cakes in clean, covered, sturdy boxes that are sized to the base board of each cake. This prevents shifting within the box and possibly crushing the sides of the cake. If the box is too big, roll pieces of masking tape sticky side out and attach to the inside bottom of the box. Position the cake base on top of the tape, securing the base in the box. For taller decorations, prop up box top and sides, secure with masking tape.

On Non-Skid Foam

If tiers cannot be boxed, they can be transported on large pieces of non-skid foam. Place the foam on the floor of the vehicle, then carefully place the tiers centered on each piece of foam. Remove any ornament or fragile decorations before transporting.

At Your Destination

Before you bring in the cake from your car, walk the path you will have to travel to the set-up site. Be alert for any bumps along the way and note any tight spaces you will have to maneuver around. Make sure the cake table is level—it's a good idea to bring a level to check this on setup day. Request a cart on wheels to move the cake into the reception area. This is easier and safer than carrying by hand. Remove the cakes from the boxes on the reception table by cutting the sides of the boxes and sliding the cakes out. Bring along a repair kit, including extra icing, prepared decorating bags and tips, flowers and spatulas, just in case it is necessary to make any repairs. Once the cake is assembled, take a picture to establish that the cake was in perfect condition when you left it.

Cake Baking and Serving Guides

The charts below are based on baking recommendations from the Wilton Test Kitchen; your results may vary depending on oven performance or altitude in your area. For large cakes, always check for doneness after they have baked for 1 hour.

Serving amounts are based on party-sized portions of 1 ½ x 2 in. or smaller wedding-sized portions of approximately 1 x 2 in. Cakes from 3 to 6 in. high, baked in the same size pan, would yield the same number of servings because they follow the same pattern of cutting. Cakes shorter than 3 in. would yield half the number of servings indicated for that pan. Number of servings are intended as a guide only.

Icing amounts are very general and will vary with consistency, thickness applied and tips used. Icing amounts allow for top and bottom borders.

4 IN. HIGH CAKES (using 2 in. high pans)

The figures for 2 in. pans are based on a 2-layer, 4 in. high cake. Fill pans ½ to ⅔ full.

PAN SHAPE	SIZE	NUMBER SERVINGS PARTY	NUMBER SERVINGS WEDDING	CUPS BATTER 1 LAYER, 2 IN.	BAKING TEMP.	BAKING TIME MINUTES	APPROX. CUPS ICING TO ICE AND DECORATE
Round	6 in.	12	12	2	350°	25-30	3
	8 in.	20	24	3½	350°	30-35	4
	9 in.	24	32	5½	350°	30-35	4½
	10 in.	28	38	6	350°	35-40	5
	12 in.	40	56	7½	350°	35-40	6
	14 in.	63	78	10	325°	50-55	7½
	16 in.	77	100	15	325°	55-60	9
Square	6 in.	12	18	2	350°	25-30	3½
	8 in.	20	32	4	350°	35-40	4½
	10 in.	30	50	6	350°	35-40	6
	12 in.	48	72	10	350°	40-45	7½
	14 in.	63	98	13½	325°	45-50	9½
	16 in.	80	128	15½	325°	50-55	11
Heart	6 in.	8	14	1½	350°	25-30	3½
	8 in.	18	22	3½	350°	30-35	4½
	9 in.	20	28	4	350°	30-35	6
	10 in.	24	38	5	350°	30-35	8½
	12 in.	34	56	8	325°	45-50	9
	14 in.	48	72	10	325°	45-50	10
	15 in.	50	74	11	325°	40-45	11
	16 in.	64	94	12½	325°	40-45	12
Petal	6 in.	6	8	1½	350°	25-30	4
	9 in.	14	18	3½	350°	35-40	6
	12 in.	38	40	7	350°	35-40	9
	15 in.	48	64	12	325°	50-55	11
Hexagon	6 in.	10	12	1¾	350°	30-35	3
	9 in.	20	26	3½	350°	35-40	5
	12 in.	34	40	6	350°	40-45	6
	15 in.	48	70	11	325°	40-45	9
Oval	7¾ x 5⅝ in.	9	13	2½	350°	25-30	3
	10¾ x 7⅞ in.	20	26	5	350°	25-30	4
	13½ x 9¾ in.	30	45	8	350°	35-40	5½
	16½ x 12⅜ in.	44	70	11	325°	40-45	7½
Sheet	7 x 11 in.	28	32	5½	350°	30-35	5
	9 x 13 in.	45	50	7	350°	35-40	6
	11 x 15 in.	60	74	11	325°	35-40	8
	12 x 18 in.	72	98	14	325°	45-50	10
Paisley	Small	9	13	3	350°	35-40	5
	Medium	28	38	7	350°	45-50	6
	Large	40	56	10½	325°	55-60	8

3 IN. HIGH CAKES (using 3 in. high pans)

The figures for 3 in. pans are based on a 1-layer cake which is torted and filled to reach 3 in. high; fill pans ½ full.

PAN SHAPE	SIZE	NUMBER SERVINGS PARTY	NUMBER SERVINGS WEDDING	CUPS BATTER 1 LAYER, 2 IN.	BAKING TEMP.	BAKING TIME MINUTES	APPROX. CUPS ICING TO ICE AND DECORATE
Round	6 in.	12	12	3	350°	35-40	3
	8 in.	20	24	5	350°	55-60	4
	10 in.	28	38	8	325°	65-75	5
	12 in.	40	56	10½	325°	60-65	6
	14 in.	63	78	15	325°	75-85	8
	16 in.	77	100	18	325°	75-85	9
	18 in. Half, 2 in. layer	110*	146*	9**	325°	60-65	10½
	18 in. Half, 3 in. layer	110*	146*	12**	325°	60-65	10½
Sheet	9 x 13 in.	45	65	11½	325°	70-75	5
	11 x 15 in.	60	90	16	325°	80-85	6½
	12 x 18 in.	72	108	20	325°	85-90	8
Square	8 in.	20	32	6½	350°	60-65	4½
	10 in.	30	50	9	325°	65-75	6
	12 in.	48	72	14	325°	65-75	7½
	14 in.	63	98	19	325°	65-75	9½
Contour	7 in.	6	11	3½	350°	45-50	2
	9 in.	11	17	5½	350°	45-50	2½
	11 in.	16	24	8	325°	80-85	3
	13 in.	22	39	13	325°	75-80	4
	15 in.	32	48	16	325°	75-80	5

For pans 10 in. and larger, we recommend using a heating core (p. 147) to insure even baking. Use 2 cores for 18-in. pans.

*Two half rounds. **For each half round pan.

*For additional pan information, check out **www.wilton.com***

General Cake Cutting Guides

The diagrams below will give you a general plan for cutting the most popular cake shapes. They will help you serve more attractive, uniform pieces while reaching your targeted number of servings. Diagrams show only one size in each shape; you will use the same general technique to cut each size cake in that shape.

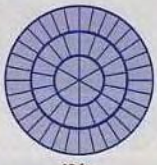
WEDDING CAKES—1 x 2 in. slices

The diagrams show how to cut popular shaped wedding tiers into slices approximately 1 x 2 in. and 2 layers high (about 4 in.) For cakes shorter than 3 in. you will need to cut wider slices to serve a proper portion; even if a larger serving size is desired, the order of cutting is still the same. Before cutting the cake, remove the top tier, which is usually saved for the first anniversary and is not included in our serving amounts for wedding cakes in this book. Begin by cutting the 2nd tier, followed by the 3rd, 4th and so on.

12 in.

Square Tiers:

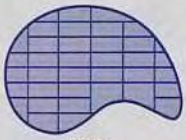
Move in 2 in. from the outer edge and cut vertically, top to bottom. Slice and serve 1 in. pieces of cake. Now move in another 2 in. and repeat process until the entire tier is cut.



12 in.

Round Tiers:

Move in 2 in. from the tier's outer edge and cut a circle. Slice and serve 1 in. pieces from around the circle. Now move in another 2 in. and cut another circle. Repeat process until the tier is completely cut. The center core of each tier and the small top tier can be cut into 4ths, 6ths, or more, depending on size.



Large

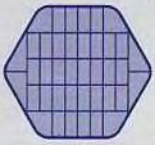
Paisley Tiers:

Move in 2 in. from the outer edge and cut across. Slice and serve 1 in. pieces of cake, similar to oval tiers as diagram shows. Now move in another 2 in., repeat process until the entire tier is cut.

12 in.

Heart Tiers:

Divide the tiers vertically into 2 in. wide rows. Within rows, slice and serve 1 in. pieces of cake.



12 in.

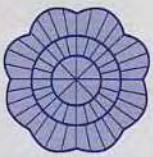
Hexagon Tiers:

Move in 2 in. from the outer edge and cut across. Slice and serve 1 in. pieces of cake. Now move in another 2 in., repeat process until the entire tier is cut.

13½ x 9¾ in.

Oval Tiers:

Move in 2 in. from the outer edge and cut across. Slice and serve 1 in. pieces of cake. Now move in another 2 in., repeat process until the entire tier is cut.



15 in.

Petal Tiers:

Cut similar to round tiers as diagram shows.

PARTY CAKES—1½ x 2 in. slices

Follow the diagrams above to cut party cakes (from 3 to 6 in. high), but adjust for the larger party-size slices. For cakes shorter than 3 in. you will need to cut wider slices to serve a proper portion; even if a larger serving size is desired the order of cutting is still the same.

Rounds:

To cut round cakes, move in 2 in. from the cake's outer edge; cut a circle and then slice approximately 1½ in. pieces within the circle. Now move in another 2 in. and cut another circle; slice approximately 1½ in. pieces. Continue until the cake is completely cut. Note: 6 in. diameter cakes should be cut in wedges, without a center circle. Cut petal and hexagon cakes similar to round cakes.

Squares:

To cut square cakes, move in 2 in. from the outer edge and cut top to bottom, then slice approximately 1½ in. pieces. Now move in another 2 in. and continue until the entire cake is cut.

Sheets: Cut sheet cakes similar to square cakes.

Tiered Cake Construction

There are many methods of constructing tiered cakes. Here are some used in this book. Visit **www.wedding.wilton.com** *for more construction methods.*

TO PREPARE CAKE FOR ASSEMBLY

Place base tier on a sturdy base plate of 3 or more thicknesses of corrugated cardboard. For heavy cakes, use foam core or plywood. Base can be covered with Fanci-Foil Wrap and trimmed with Tuk-'N-Ruffle or use Ruffle Boards® (p. 233). Each tier of your cake must be on a cake circle or board cut to fit. Place a few strokes of icing on boards to secure cake. Fill and ice layers before assembly.

Adding Dowel Rods to Tiered Cakes

Use the upper tier for size reference when determining dowel rod placement. All the dowel rods must be placed within the area you will mark (see steps below) to provide adequate support.

1. Center a cake board the same size as the tier above it on base tier and press it gently into icing to imprint an outline. Remove. Use this outline to guide the insertion of the dowel rods.

2. Insert one dowel rod into cake straight down to the cake board. Make a knife scratch on the rod to mark the exact height. Pull dowel rod out.

3. Cut the suggested number of rods (see note below) the exact same length, using the mark on the first one as a guide.

4. Insert rods into tier, spacing evenly 1½ inches in from the imprinted outline. Push straight down until each touches the cake board. Repeat this procedure for every stacked or pillared tier on the cake.

NOTE: The larger and more numerous the tiers, the more dowels needed. If the tier above is 10 in. or less, use six ¼ in. wooden dowels. Use 8 dowel rods for 16 in. and 18 in. cakes; on these larger tiers, use ½ in. plastic dowel rods in the base tier. When using white plastic dowel rods that are wider and provide more support, the number needed may be less.

Stacked Construction

Stacking is the most architectural method of tiered cake construction. Tiers are placed directly on top of one another and pillars are not used. Cakes are supported and stabilized by dowel rods and cake boards.

1. Dowel rod all tiers except top tier.

2. Position the middle tier on the base tier, centering exactly.*

3. Repeat with the top tier.

4. To stabilize tiers further, sharpen one end of a long dowel rod and push it through all tiers and cake boards to the base of the bottom tier. To decorate, start at the top and work down.

*Finely shredded coconut or confectioner's sugar, placed in area where cake circles or plastic plates will rest, helps prevent frosting on the cake from sticking.

Separator Plate (2-Plate) and Pillar Construction

This most dramatic method features 2, 3 or more single cakes towered together. Use separator plates and pillars (p. 229, 231).

1. Set cake tiers on separator plates 2 in. larger in diameter than cakes.

2. Dowel rod cakes and position separator plates on tiers with feet up. (Note: Connect only same size separator plates with pillars.)

3. Position pillars over feet on separator plates.

4. Carefully set cake plate on pillars. Continue adding tiers this way.**

**Assemble cakes when you arrive at the reception or party.

Push-In Pillar Construction

Simple assembly—no dowel rods needed! Use any type of Wilton push-in pillars (p. 229) and plates (p. 231).

1. Mark tier for push-in pillar placement. Use the separator plate for the next tier above, gently pressing it onto the tier, feet down, making sure it is centered. Lift plate away. The feet will leave marks on the icing to guide the position of pillars when you assemble the tier. Repeat this process for each tier, working from largest to smallest tier. The top tier is left unmarked.

2. Place each tier on its separator plate, securing with icing.

3. Position push-in pillars at marks, and insert into tiers. Push straight down until pillars touch the cake plate.

4. To assemble, start with the tier above the base tier. Place the feet of the separator plate on the pillar openings. Continue adding tiers in the same way until the cake is completely assembled.**

Center Column Construction (Tall Tier Stand) (p. 230)

1. Use boards the same size as tiers, or if tiers are shaped, cut boards to fit. Make a waxed paper pattern for each tier except the top tier in order to find the exact center for the columns. Fold the pattern in quarters. Snip the point to make a center hole. Test the hole for size by slipping it over a column, adjust size if necessary. Trace hole pattern on prepared cake board and cut out. Also cut a hole in the top tier board to allow for the column cap nut. Save patterns for marking cake tops later.

2. The base tier of the cake will rest on a 14, 16 or 18 in. plate. (18 in. plate is footed. Do not use a bottom plate smaller than 14 in.) To add legs to bottom plate, turn it upside down; using extra strength glue designed for plastic, attach the six legs, positioning the legs over each of the ribs on the plate.

3. Prepare and ice tiers and position on prepared cake boards. Make the center holes for the columns in all tiers except the top tier. Mark the top of the cakes with corresponding waxed paper pattern. Cut the hole by pressing the Cake Corer Tube (p. 230) through the tier right down to the bottom. Hold the corer upright, remove cake corer and push the upper part down to eject the cake center.

4. Screw in a column to the prepared base plate and bottom column bolt from underneath the plate. Slip the next size tier on its plate over the column.

5. Add a second column and position the next size tier on its plate, slipping it over the column. Finally, add on the top plate only, securing the top column nut. Place the top tier on the plate and decorate bottom border.**

Globe Pillar Set Construction

These elegant pearl-look globes (p. 228) are available in separate sets of four 2 in., 2½ in. or 3 in. globes. The 3 in. globes are to be used to support the base cake only. They have a reinforced center channel which eliminates the need for pillars. The 2 and 2½ in. sets should be used with 9 in. "Hidden" Pillars (included in set); do not use these sets to support the base cake. Your cake design may use a base board instead of the 3 in. globes to support the base cake as shown below.

1. Position separator plate holding base cake on 3 in. Globe Base Set or a thick base board. Using the separator plate which will hold the cake above, mark base cake for pillar placement (see Push-In Pillar construction, p. 112). Lift plate away.

2. Insert pillars through cake centered over marked area to rest on its separator plate or base board. Place the correct size globe (2½ in. for cake shown here) over the pillars. Mark pillars where they extend above globes. The cut pillars should be equal to the height of the base cake plus the height of each globe.

3. Trim pillars at markings with craft knife or serrated edge knife.

4. Insert pillars in base cake. Position globes over pillars.

5. Position the tier above on globes.

6. Add additional sets for more tiers.

Tailored Tiers Construction

Our Tailored Tiers Cake Display Set (p. 228) features fabric-wrapped separators which add great texture to your tiered design. The top 2 tiers are decorated on same-size boards, then transported to the reception on larger boards, so that cakes can be easily transferred to the separator plates during assembly. Bottom borders are then added to these tiers. The recommended display for Tailored Tiers separators includes a 14 in. base cake, a 10 in. center cake and a 6 in. top cake.

1. Ice cakes; place 14 in. base cake on 16 in. base board wrapped in foil or 16 in. Silver Cake Base (p. 233). Place 10 in. center and 6 in. top cakes on same size boards. Mark 14 in. and 10 in. cakes for placement of dowel rods. Center the 8 in. plate from the Tailored Tiers set on top of the 14 in. cake and press it gently into icing to imprint an outline. Remove. Use this outline to guide the insertion of dowel rods.

2. Dowel rod 14 in. cake (see page 112). Place the 6 in. plate from set on top of the 10 in. cake and repeat process for marking and inserting dowel rods. Complete decorating on cakes, except bottom borders of 10 in. center and 6 in. top cakes, which will be done at reception. Attach 10 in. and 6 in. cakes to larger boards before transferring to reception.

3. Place the 12 in. plate (spikes up) on table. Center the large (7¼ in.) separator over the plate and press down over the spikes. Position one 8 in. plate (spikes down) on top of the large separator. Place the second 8 in. plate (spikes up) on table. Center the small (4¼ in.) separator over the plate and press down over the spikes. Position the 6 in. plate (spikes down) on top of the small separator.

4. At reception: Position the large separator, with 8 in. plate on bottom and 12 in. plate on top, on the base cake. Remove 10 in. and 6 in. cakes from their larger boards. Position 10 in. cake on large separator.

5. Add bottom border to 10 in. cake. Position the small separator, with 6 in. plate on bottom and 8 in. plate on top, on the 10 in. cake. Position 6 in. cake on small separator. Add bottom border.

To Use Acetate Wrap for Tailored Tiers

1. Insert photos, patterned paper or fabric in pockets of acetate wrap. Trim inserted items as needed to fit.
2. Wrap acetate around separator and fasten Velcro® ends.

Alternate 2-Plate Set-Ups

The Fluted Bowl and Spiral Separator Sets shown below are assembled similar to 2-Plate and Pillar Construction (p. 112)—the separators provide support instead of pillars; each set includes 2 separator plates. Cakes must still use dowel rods to support cakes and secure the separators.

Fluted Bowl Separator Set (p. 228)

Spiral Separator Set (p. 228)

Dowel rod base cake as for 2-Plate & Pillar Construction. Position smaller plate from set on base cake (spikes up). Position Fluted Bowl or Spiral Separator over spikes. Position next tier on larger plate from set. Position plate (spikes down) on separator.

Recipes

The cakes, cookies and other desserts in this Yearbook were made using our favorite kitchen-tested recipes. Follow these instructions for decorated desserts that look and taste their best!

ICING RECIPES

*Buttercream Icing (Medium consistency)

½ cup solid vegetable shortening
½ cup butter or margarine, softened
1 teaspoon Clear Vanilla Extract
4 cups sifted confectioners' sugar (about 1 lb.)
2 tablespoons milk

In large bowl, cream shortening and butter with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed until light and fluffy. Keep bowl covered with a damp cloth until ready to use. For best results, keep icing bowl in refrigerator when not in use. Refrigerated in an airtight container, this icing can be stored 2 weeks. Rewhip before using.

Makes about 3 cups.

For thin (spreading) consistency icing, add 2 tablespoons light corn syrup, water or milk.

For Pure White Icing (stiff consistency), omit butter; substitute an additional ½ cup vegetable shortening for butter and ½ teaspoon No-Color Butter Flavor (p. 139). Add up to 4 tablespoons light corn syrup, water or milk to thin for icing cakes.

Chocolate Buttercream Icing

Add ¾ cup cocoa powder (or three 1 oz. squares unsweetened chocolate, melted) and an additional 1-2 tablespoons milk to buttercream icing. Mix until well blended. For a unique change of pace, substitute ⅛ to ¼ teaspoon Wilton Candy Flavors (p. 166) for vanilla extract.

Chocolate Mocha Icing: Substitute brewed strong coffee for milk in Chocolate Buttercream recipe.

Darker Chocolate Icing: Add an additional ¼ cup cocoa powder (or 1 additional 1 oz. square unsweetened chocolate, melted) and 1 additional tablespoon milk to Chocolate Buttercream Icing.

*Snow-White Buttercream Icing (Firm consistency)

⅔ cup plus 3 tablespoons water, divided
¼ cup Meringue Powder
12 cups sifted confectioners' sugar (about 3 lbs.), divided
1¼ cups solid vegetable shortening
3 tablespoons light corn syrup
¾ teaspoon salt
¾ teaspoon No-Color Almond Extract
¾ teaspoon Clear Vanilla Extract
½ teaspoon No-Color Butter Flavor

In large bowl, combine ⅔ cup water and meringue powder; whip with electric mixer at high speed until peaks form. Add 4 cups sugar, one cup at a time, beating at low speed after each addition. Add remaining 8 cups sugar and 3 tablespoons water, shortening and corn syrup in 3 additions, blending well after each. Add salt and flavorings; beat at low speed until smooth.

Makes about 7 cups icing.

For thin (spreading) consistency icing, add up to 4 more tablespoons each water and corn syrup.

NOTE: Recipe may be doubled or halved.

Royal Icing

3 tablespoons Meringue Powder (p. 137)
4 cups sifted confectioners' sugar (about 1 lb.)
6 tablespoons water [1]

Beat all ingredients at low speed for 7-10 minutes (10-12 minutes at high speed for portable mixer) until icing forms peaks. Makes 3 cups.

[1] When using large countertop mixer or for stiffer icing, use 1 tablespoon less water.

Thinned Royal Icing: To thin for pouring, add 1 teaspoon water per cup of royal icing. Use grease-free spoon or spatula to stir slowly. Add ½ teaspoon water at a time until you reach proper consistency.

Stabilized Whipped Cream Icing

½ pint (1 cup) heavy whipping cream
2 tablespoons confectioners' suger
2 tablespoons Piping Gel (p. 137)
½ teaspoon Clear Vanilla Extract (p. 139)

Combine whipping cream and sugar in mixing bowl. Whip to soft peak stage. Add Piping Gel and vanilla, then continue to whip until stiff peaks form. Do not overbeat. Makes 1½ to 2 cups.

As an alternative, you can use frozen non-dairy whipped topping or packaged topping mix. Thaw frozen whipped topping in refrigerator before coloring or using for decorating. Use packaged topping mix immediately after preparing. Do not allow either to stay at room temperature, as it becomes too soft for decorating. Store decorated cake in refrigerator until ready to serve.

Heated Wilton Ready-To-Use Decorator Icing (p. 137)

Open icing container, remove foil. Microwave at 30% (Defrost) Power for 20-30 seconds, stirring at least once, until ready to pour. If a microwave is unavailable, icing container can be heated on a warming tray or in a pan of hot water on a stove.

Color Flow Icing Recipe (full-strength for outlining)

¼ cup + 1 teaspoon water
4 cups sifted confectioners' sugar (about 1 lb.)
2 tablespoons Color Flow Mix (p. 137)

With electric mixer, using grease-free utensils, blend all ingredients on low speed for 5 minutes. If using hand mixer, use high speed. Color flow icing "crusts" quickly, so keep bowl covered with a damp cloth while using. Stir in desired icing color. Makes approx. 2 cups color flow icing.

Thinned Color Flow: In order to fill an outlined area, the recipe above must be thinned with ½ teaspoon of water per ¼ cup of icing (just a few drops at a time as you near proper consistency). Use grease-free spoon or spatula to stir slowly. Color flow is ready for filling in outlines when a small amount dropped into the mixture takes a count of ten to disappear.

NOTE: Color flow designs take a long time to dry, so plan to do your color flow piece up to 1 week in advance.

Poured Cookie Icing

This icing dries to a shiny, hard finish. Great to use as icing or to outline and fill in with tip 2 or 3.

1 cup sifted confectioners' sugar
2 teaspoons milk
2 teaspoons light corn syrup

Place sugar and milk in bowl. Stir until thoroughly mixed. Add corn syrup; mix well. For filling in areas, use thinned icing (add small amounts of light corn syrup until desired consistency is reached).

COOKIE RECIPES

Roll-Out Cookies

1 cup (2 sticks) unsalted butter, softened
1½ cups granulated sugar
1 egg
1½ teaspoons Clear Vanilla Extract (p. 139)
½ teaspoon No-Color Almond Extract (p. 139)
2¾ cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt

Preheat oven to 400°F. In large bowl, cream butter with sugar with electric mixer until light and fluffy. Add egg and extracts; mix well. Combine flour, baking powder and salt; add to butter mixture 1 cup at a time, mixing after each addition. Do not chill dough. Divide dough into 2 balls. On a floured surface, roll each ball into a circle approximately 12 in. wide and ⅛ in. thick. Dip cookie cutter in flour before each use. Bake cookies on ungreased cookie sheet 6-7 minutes or until cookies are lightly browned. Makes about 3 dozen cookies. Recipe may be doubled.

Chocolate Roll-Out Cookies

¾ cup (1½ sticks) butter or margarine, softened
1 cup granulated sugar
2 eggs
1 teaspoon vanilla extract
3 squares (3 oz.) unsweetened chocolate, melted and cooled
3 cups all-purpose flour
1 teaspoon baking powder

Preheat oven to 375°F. In large bowl, cream butter with sugar using mixer until light and fluffy. Add eggs and vanilla; mix well. Blend in chocolate. Combine flour and baking powder; add to butter mixture, 1 cup at a time, mixing after each addition. Cover and chill until firm, about 1 hour.

Roll out dough approximately ⅛ in. thick. Dip cookie cutter in flour before each use. Bake cookies on ungreased cookie sheet 8-10 minutes or until cookies are lightly browned. Remove to rack and cool thoroughly. Makes 2-2½ dozen cookies.

Grandma's Gingerbread

5 to 5½ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 teaspoons ground ginger
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon ground cloves
1 cup solid vegetable shortening
1 cup granulated sugar
1¼ cups unsulphured molasses[2]
2 eggs, beaten

Preheat oven to 375°F. Thoroughly mix flour, soda, salt and spices. Melt shortening in large saucepan. Cool slightly. Add sugar, molasses and eggs to saucepan; mix well. Add 4 cups dry ingredients and mix well.

Turn mixture onto lightly floured surface. Knead in remaining dry ingredients by hand. Add a little more flour, if necessary, to make firm dough.

On floured surface, roll ¼ in. thick for cut-out cookies. Bake on ungreased cookie sheet. Small and medium-sized cookies for 6-10 minutes, large cookies for 10-15 minutes. Makes 40 medium-sized cookies.

NOTE: If you're not going to use your gingerbread dough right away, wrap in plastic and refrigerate. Refrigerated dough will keep for a week.

[2] Substitute 1¼ cups light corn syrup for molasses to make Blonde Gingerbread.

SPECIALTY RECIPES

Strawberry Mousse

1 package (8 oz.) cream cheese, softened
1 jar (18 oz.) seedless strawberry jam or preserves
1 box Wilton Whipped Icing Mix (p. 137)

In large bowl, beat cream cheese with electric mixer at medium speed until smooth and creamy. Beat in jam; blend well.

Prepare Whipped Icing Mix according to package directions. Fold into cream cheese mixture; blend well. Use immediately or store covered in refrigerator up to 5 days. Makes 6 cups.

Cream Cheese Mousse

2½ cups whipping cream
4 envelopes (.25 oz. ea.) unflavored gelatin
1 cup cold water
2 packages (8 oz. ea.) cream cheese, softened
1¾ cups granulated sugar
1 tablespoon vanilla extract
2 tablespoons lemon juice
1½ tablespoons lemon zest

Spray pan with vegetable pan spray; if desired, line with plastic wrap and spray wrap.

In large bowl, whip cream with electric mixer until soft peaks form; chill until ready to use. In medium saucepan, combine gelatin with water; let stand 5 minutes. Cook on low heat 5 minutes, stirring constantly, or until gelatin is completely dissolved. In large bowl, beat cream cheese and sugar with electric mixer until light and fluffy; add vanilla, lemon juice and zest, mixing well. Beat in dissolved gelatin; immediately fold in whipped cream. Pour into prepared pan. Refrigerate until firm, at least 8 hours or overnight.

Makes 18-20 servings.

Spicy Cheddar Spread

4 cups (16 oz.) medium sharp cheddar cheese, shredded
2 packages (8 oz. each) cream cheese, softened
4 tablespoons packaged taco seasoning mix
1 can (4 oz.) chopped green chilies, well drained

Lightly spray pan with vegetable pan spray; line with plastic wrap. With electric mixer or food processor fitted with metal blade, blend all ingredients except chilies. Stir in chilies. Press into prepared pan. Cover and chill until firm, several hours or overnight. Unmold shortly before serving. Makes about 5 cups (enough to fill 4 Mini Wonder Molds).

*Changes in Wilton's traditional recipes have been made due to Trans Fat Free Shortening replacing Hydrogenated Shortening

ROLLED FONDANT AND GUM PASTE RECIPES

Fondant is rolled out and used as a covering for any firm-textured cake, pound cake or fruit cake, which is traditionally first covered with a layer of marzipan to seal in flavor and moistness of the cake. A light layer of buttercream icing or apricot glaze may also be used. Cakes covered with rolled fondant can be decorated with royal or buttercream icing. Wilton also offers convenient Ready-To-Use Rolled Fondant (p. 130) for easy-to-handle fondant with no mixing.

Rolled Fondant

1 tablespoon plus 2 teaspoons unflavored gelatin
¼ cup cold water
½ cup Wilton Glucose (p. 133)
2 tablespoons solid vegetable shortening
1 tablespoon Wilton Glycerin (p. 133)
Icing color and flavoring, as desired
8 cups sifted confectioners' sugar (about 2 lbs.)

Combine gelatin and cold water; let stand until thick. Place gelatin mixture in top of double boiler and heat until dissolved. Add glucose, mix well. Stir in shortening and just before completely melted, remove from heat. Add glycerin, flavoring and color. Cool until lukewarm. Next, place 4 cups confectioners' sugar in a bowl and make a well. Pour the lukewarm gelatin mixture into the well and stir with a wooden spoon, mixing in sugar and adding more, a little at a time, until stickiness disappears. Knead in remaining sugar. Knead until the fondant is smooth, pliable and does not stick to your hands. If fondant is too soft, add more sugar; if too stiff, add water (a drop at a time). Use fondant immediately or store in airtight container in a cool, dry place. Do not refrigerate or freeze. When ready to use, knead again until soft. This recipe makes approx. 36 oz., enough to cover a 10 x 4 in. round cake.

Extra-Firm Rolled Fondant

Use this recipe for a fondant with the extra body and pliability ideal for making drapes, swags and elaborate decorations.

1 to 2 teaspoons Gum-Tex™ (p. 133)
24 oz. Ready-To-Use Rolled Fondant (p. 130)

Knead Gum-Tex™ into fondant until smooth. Store in an airtight container or tightly wrapped in plastic.

Gum Paste

Clay-like gum paste can be rolled thinner than fondant for finer detail. Gum paste dries hard and is meant for decoration only; remove from cake before serving. For perfectly mixed gum paste whenever you need it, try Wilton Ready-To-Use Gum Paste (p. 133)

1 tablespoon Gum-Tex™ (p. 133)
3 cups sifted confectioners' sugar (about ¾ lb.)
1 heaping tablespoon Glucose (p. 133)
4 tablespoons warm water
1 cup sifted confectioners' sugar (about ¼ lb.; save until ready to use)

In a large bowl, mix Gum-Tex™ into 3 cups confectioners' sugar. Make a well in the center and set aside. Mix water and glucose in a glass measuring cup and blend; heat in microwave on high for about 30 seconds until mixture is clear. Pour into well of 3 cups confectioners' sugar and mix until well blended (mixture will be very soft). Place mixture in a plastic bag and seal tightly; let mixture rest at room temperature for 8 hours or overnight. Knead remaining confectioner's sugar into gum paste when you are ready to use it. As you work it in, gum paste will whiten and soften.

Apricot Glaze

Ideal for preparing a cake for fondant or for crumb-coating cakes before icing.

1 cup apricot preserves

Heat preserves to boiling, strain. Brush on cake while glaze is still hot. Let dry. Glaze will dry to a hard finish in 15 minutes or less. Makes enough to cover a 10 x 4 in. cake.

Thinned Fondant Adhesive

Use this mixture when attaching dried fondant to other fondant decorations or for attaching freshly-cut fondant pieces to lollipop sticks or florist wire.

1 oz. Wilton Ready-To-Use Rolled Fondant (p. 130) (1½ in. ball)
¼ teaspoon water

Knead water into fondant until it becomes softened and sticky. To attach a fondant decoration, place mixture in decorating bag fitted with a small round tip, or brush on back of decoration. Recipe may be doubled.

Gum Paste Adhesive

1 tablespoon Wilton Meringue Powder (p. 137)
1 tablespoon water

This easy-to-make "glue" will hold your gum paste flowers and other decorations together. Mix Meringue Powder and water together; add more water if mixture is too thick. Brush on decorations.

Chocolate Fondant

1 pk. (14 oz.) Dark Cocoa Candy Melts®* (p. 166)
½ cup light corn syrup
24 oz. White Ready-To-Use Rolled Fondant (p. 130)
Brown or Black Icing Color (p. 136, optional)

Melt Candy Melts® following package directions. Add corn syrup; stir to blend. Turn out mixture onto waxed paper; let stand at room temperature to dry and harden several hours. Wrap well and store at room temperature until ready to continue with recipe.

Knead small portions of candy mixture until soft and pliable. Knead softened mixture into fondant until smooth and evenly colored. If darker color is desired, knead in icing color.

Quick-Pour Fondant Icing

6 cups sifted confectioners' sugar (about 1½ lbs.)
½ cup water
2 tablespoons light corn syrup
1 teaspoon Almond Extract (p. 139)
Wilton Icing Colors (p. 136)

Cakes should be covered with apricot glaze (see recipe above) or a thin coating of buttercream icing. Let set 15 minutes before covering with fondant.

Place sugar in saucepan. Combine water and corn syrup. Add to sugar and stir until well mixed. Place over low heat. Don't allow temperature of fondant to exceed 100°F. Remove from heat, stir in flavor and icing color. To cover, place cake or cookies on cooling grid over a drip pan. Pour fondant into center and work towards edges. Touch up bare spots with spatula. Let set. Excess fondant can be reheated. Makes 2½ cups.

*Brand confectionery coating.

HOW TO COLOR AND FLAVOR FONDANT

You can easily tint our White Ready-To-Use Rolled Fondant (p. 130) or the Rolled Fondant recipe (above) using Wilton Icing Colors (p. 136). Using a toothpick, add icing color, a little at a time, and knead into fondant until color is evenly blended. Wilton Ready-To-Use Rolled Fondant has a mellow flavor which can be enhanced using Wilton Butter Flavor, Clear Vanilla Extract or Almond Extract (p. 139). Knead flavor into fondant until well blended.

Using Rolled Fondant

The dough-like consistency of fondant makes it the perfect medium for creating ruffles and braids, stately molded accents, distinctive borders, fun trims and beautiful flowers. Decorators agree that fondant is an icing that is truly easy to work with. It's even easier with Wilton Ready-To-Use Rolled Fondant (p. 130)—no mixing, no mess!

COVERING THE CAKE

How do you cover a cake with fondant that's perfectly smooth, without wrinkles or air bubbles? The flexibility of fondant is your secret weapon. Just follow our instructions for the right ways to knead, roll out and lift the fondant, and you'll find that covering a cake is easy. For instructions on covering Square, Petal and other cake shapes, see the *Celebrate® With Fondant* book, p. 128.

1. Prepare cake by lightly covering with buttercream icing.

2. Before rolling out fondant, knead it until it is a workable consistency. If fondant is sticky, knead in a little confectioners' sugar. Lightly dust your smooth work surface or the Roll & Cut Mat and your rolling pin with confectioners' sugar to prevent sticking. Roll out fondant sized to your cake (see "Fondant Amounts," at right). To keep fondant from sticking, lift and move as you roll. Add more confectioners' sugar if needed.

3. Gently lift fondant over rolling pin and position on cake.

4. Shape fondant to sides of cake with Easy-Glide Smoother. We recommend using the Smoother because the pressure of your hands may leave impressions on the fondant. Use the straight edge of the Smoother to mark fondant at the base of cake. Trim off excess fondant using a spatula or sharp knife.

5. Smooth and shape fondant on cake using Easy-Glide Smoother. Beginning in the middle of the cake top, move the Smoother outward and down the sides to smooth and shape fondant to the cake and remove air bubbles. If an air bubble appears, insert a pin on an angle, release air and smooth the area again.

COVERING LARGE CAKES

In most cases, the smaller your cake, the easier it will be to cover with rolled fondant. However, there is an easy way to position and smooth fondant on cakes that are 12 in. diameter or larger. Follow the steps below to lift fondant onto the cake without tearing.

1. Cover cake lightly with buttercream icing. Roll out fondant sized to fit your cake.

2. Slide a large cake circle that has been dusted with confectioners' sugar under the rolled fondant. Lift the circle and the fondant and position over cake. Gently shake the circle to slide the fondant off and into position on the cake. Smooth and trim as described at left.

FONDANT AMOUNTS

Use this chart to determine how much Ready-To-Use Rolled Fondant to buy. Wilton Fondant is available in 24 oz. (1 lb., 8 oz.) or 80 oz. (5 lb.) packages. Amounts listed do not include decorations.

Cake Shape	Cake Size	Fondant
Rounds	6 in.	18 oz.
4 in. high	8 in.	24 oz.
	10 in.	36 oz.
	12 in.	48 oz.
	14 in.	72 oz.
	16 in.	108 oz.
	18 in.	140 oz.
Rounds	6 in.	14 oz.
3 in. high	8 in.	18 oz.
	10 in.	24 oz.
	12 in.	36 oz.
	14 in.	48 oz.
	16 in.	72 oz.
	18 in.	108 oz.
Sheets	7 x 11 in.	30 oz.
2 in. high	9 x 13 in.	40 oz.
	11 x 15 in.	60 oz.
	12 x 18 in.	80 oz.
Ovals	7¾ x 5⅝ in.	24 oz.
4 in. high	10¾ x 7⅞ in.	36 oz.
	13 x 9⅞ in.	48 oz.
	16½ x 12⅜ in.	72 oz.
Hearts	6 in.	18 oz.
4 in. high	8 in.	26 oz.
	9 in.	32 oz.
	10 in.	36 oz.
	12 in.	48 oz.
	14 in.	72 oz.
	16 in.	96 oz.
Petals	6 in.	18 oz.
4 in. high	9 in.	30 oz.
	12 in.	48 oz.
	15 in.	72 oz.
Squares	6 in.	24 oz.
4 in. high	8 in.	36 oz.
	10 in.	48 oz.
	12 in.	72 oz.
	14 in.	96 oz.
	16 in.	120 oz.
Hexagons	6 in.	18 oz.
4 in. high	9 in.	36 oz.
	12 in.	48 oz.
	15 in.	84 oz.
Paisley	6 x 9 in.	20 oz.
4 in. high	9 x 12¾ in.	48 oz.
	12 x 17 in.	72 oz.

Tip Techniques

Your icing turned out great—now you're ready to learn how to pipe beautiful shapes on your cake. Stars, shells, dots, lines and other techniques are the foundation of your decorating knowledge. We'll tell you step-by-step how to pipe each one, including the angle, pressure and movement to use for a uniform look. With practice, you can build on these basics to create many other impressive designs.

ROUND TIPS

Dot

Pipe dots for flower centers, faces, figure piping and border effects. When making large dots, lift the tip as you squeeze to allow icing to fill out completely.

Practice With: Tip 3
Icing Consistency: Medium
Bag Position: 90°
Hold Tip: Slightly above surface

1. Hold the bag straight up with the tip slightly above the surface. Squeeze the bag and keep point of the tip in icing until the dot is the size you want.
2. Stop squeezing the bag completely before you lift the tip from the dot.
3. Lift tip up and pull away from piped dot.

Ball

An important technique to master, the ball shape makes bold borders and is the first step to learn for figure piping. Vary the basic look by adding stars, dots or spirals on the ball shapes.

Practice With: Tip 9
Icing Consistency: Medium
Bag Position: 90°
Hold Tip: Slightly above surface

1. Squeeze the bag, applying steady even pressure. As the icing begins to build up, raise the tip with it, but keep the tip end buried in the icing.
2. Stop squeezing as you bring the end of the tip to the surface.
3. Lift the tip up and pull away from your piped ball. Use the edge of the tip to shave off any point so that your ball is nicely rounded.

Bead

If you can pipe a shell, you can pipe a bead—the movements are similar. To pipe a bead heart, simply pipe one bead, then a second, joining the tails. Smooth together using a decorator's brush.

Practice With: Tip 5
Icing Consistency: Medium
Bag Position†: 45° at 3:00 (9:00)
Hold Tip: Slightly above surface

1. Squeeze as you lift tip slightly so that icing fans out.
2. Relax pressure as you draw the tip down and bring the bead to a point.
3. To make a bead border, start the end of your next bead so that the fanned end covers the tail of the preceding bead to form an even chain.

Cornelli Lace

The lacy design of this freehand technique depends on continuous curving strings that do not overlap or touch.

Practice With: Tip 1 or 2
Icing Consistency: Thin
Bag Position: 90°
Hold Tip: Close to cake so icing attaches without scraping cake with tip and without flattening icing strings

Beginning and ending at edges, pipe a continuous string of icing, curve it up, down and around until area is covered. Make certain strings never touch or cross. Don't leave any loose ends! Stop pressure; pull tip away.

Printing

Practice With: Tip 3 with message press
Icing Consistency: Thin
Bag Position†: 45° at 3:00 (9:00)
Hold Tip: Lightly touching surface

You may pipe letters freehand, pipe over a pattern traced with a toothpick, or pipe after imprinting letters with a pattern press. If you are using a pattern press, let icing crust slightly, then imprint the message. With a steady, even pressure, squeeze out a straight line, lifting the tip off the surface to let icing string drop. To prevent tails from forming, be careful to stop squeezing before you touch tip to surface and pull away. Be sure the end of the tip is clean before you go on to another line.

Writing

Practice With: Tip 5
Icing Consistency: Thin
Bag Position†: 45° at 3:00 (9:00)
Hold Tip: Lightly touching surface

You may pipe letters freehand, pipe over a pattern traced with a toothpick, or pipe after imprinting letters with a pattern press. If you are using a pattern press, let icing crust slightly, then imprint the message. Steadily squeeze, gliding along the surface in a smooth, continuous motion. Use your arm, not your fingers, to form each line, letter or word. Keep your wrist straight, moving your entire forearm as a single unit. After you begin to master the curves and swings of the letters, lift the tip up slightly as you write. You'll find you have more control if you let the icing draw out slightly over the surface as you write.

Outline

Characters or designs are often outlined first, then piped in with stars or zigzags. Outlines are used for facial features, too. Color Flow plaques are also outlined before icing is flowed into the shape.

Practice With: Tip 3
Icing Consistency: Thin
Bag Position†: 45° at 3:00 (9:00)
Hold Tip: Slightly above surface

1. Touch tip to surface. Raise the tip slightly and continue to squeeze.
2. The icing will flow out of the tip while you direct it along the surface.
3. To end, stop squeezing, touch tip to surface and pull away.

To Pipe-In
After outlining, using the same tip, squeeze out rows of lines to fill area. Pat icing down with fingertip dipped in cornstarch or smooth with dampened art brush.

Drop Strings

These flowing strings are a beautiful way to adorn the sides of a cake. The trick to making drop strings is to pull the bag toward you as the string drapes down. If you "draw" the string with the tip, you won't achieve a pretty curve and your strings will tend to break. Pipe at eye level to your cake so that strings line up evenly. The Cake Dividing Set (p. 135) is a great help in accurately dividing and marking your cake for even drop strings.

Single Drop Strings

Practice With: Tip 3
Icing Consistency: Stiff
Bag Position†: Shoulder level at 4:30 (7:30)
Hold Tip: Lightly touching surface to attach

1. With a toothpick, mark horizontal divisions on cake in the width you desire. Touch tip to first mark and squeeze, pausing momentarily so that icing sticks to surface.
2. While squeezing, pull the bag toward you. Continue squeezing to allow the icing to drape naturally into an arc. Icing will drop by itself—do not move the tip down with the string. The end of the tip should be the same distance from the surface as the width from point to point on your cake.
3. Stop pressure before you touch tip to second mark to end string. Repeat, keeping drop strings uniform in length and width.

Multiple Drop Strings

Try a different color for each row of multiple drop strings—put holiday colors together to really dress up your cake.

To add multiple rows of strings, mark the cake for the deepest row and pipe that row. Return to the first drop string point, squeeze the bag, and drop a string with a slightly shorter arc than in the first row. Join the end of this string to the end of the corresponding string in the first row. Repeat the process for a third row of drop strings above the second.

STAR TIPS

Star

Practice With: Tip 16
Icing Consistency: Medium
Bag Position: 90°
Hold Tip: Between ⅛ and ¼ in. above surface

1. Hold the decorating bag straight up, with the tip between ⅛ and ¼ in. above the surface, while using your other hand to hold the tip steady. Squeeze the bag to form a star. Increasing or decreasing the pressure changes the size of the star.
2. Stop squeezing the bag completely before you lift the tip from the star.
3. Lift the tip up and pull away from piped star.

Pull-out stars add even more dimension to your cake. To make them, hold bag at a 45° angle to surface. As you squeeze out icing, pull tip up and away from cake. When your mound is high enough, stop pressure and pull tip away. Work from bottom to top of area to be covered with pull-out stars.

Star Fill In

Because these close-together stars require so much piping from the same bag, it's a good idea to keep replenishing the icing. Replenish icing when it gets soft or stars will be poorly defined.

Practice With: Tip 16
Icing Consistency: Medium
Bag Position: 90°
Hold Tip: ¼ in. above surface

1. Pipe a row of stars evenly and close together, adjusting the tip position slightly each time so that the points of the stars interlock and cover the area without gaps.
2. Pipe a row of stars beneath the first, again adjusting tip position to close any gaps.
3. Continue to fill in entire area.

Zigzag

A quick and popular way to fill in outlined areas, perfect for ribbed sweater and cuff effects. You can use tight zigzags to cover the entire side of your cake—they look great!

Practice With: Tip 16
Icing Consistency: Medium
Bag Position†: 45° at 3:00 (9:00)
Hold Tip: Lightly touching surface

1. Steadily squeeze and move your hand in a tight up and down motion.
2. Continue piping up and down with steady pressure. To end, stop pressure and pull tip away. For more elongated zigzags, move your hand to the desired height while maintaining a steady pressure. For a more relaxed look, just increase the width as you move the bag along.
3. Repeat as you move in a straight line with consistent up/down motion.

†The technique instructions in this Decorating Guide will list the correct direction for holding the bag. When the bag direction differs for left-handed decorators, that direction will be listed in parentheses. For example, when a bag is to be held at 3:00 for a right-handed decorator, it should be held at 9:00 for a left-handed decorator.

Zigzag Puff

This is the fluffy look you want for making clouds or smoke and to add dimension as a side border.

Practice With: Tip 17
Icing Consistency: Medium
Bag Position†: 45° at 3:00 (9:00)
Hold Tip: Lightly touching surface

1. Begin to pipe with a light pressure, then use heavier pressure toward the center of the puff, then return gradually to a light pressure to form the tapered end.
2. To end each puff, stop pressure and pull tip away.
3. Repeat as you move in a straight line to form a row of puffs.

Shell

Most popular icing technique of all, the shell is the basis for many borders. Lift tip slightly when piping shells to avoid a bumpy look.

Practice With: Tip 21
Icing Consistency: Medium
Bag Position: 45° at 6:00
Hold Tip: Slightly above surface

1. Hold the bag in the 6:00 position so that you can pull the bag toward you. The tip should be slightly above the surface.
2. Squeeze hard, letting the icing fan out generously as it lifts the tip—do not lift the bag. Gradually relax your pressure as you lower the tip until it touches the surface.
3. Stop pressure and pull the tip away, without lifting it off the surface, to draw the shell to a point.
4. To make a shell border, start the end of your next shell so that the fanned end covers the tail of the preceding shell to form an even chain.

Reverse Shell

Opposite-facing shells look spectacular as top and bottom borders and as framed areas on your cake—they add a wonderful motion effect. The look is even fancier finished with a dot or a star at the center of each shell curve.

Practice With: Tip 21
Icing Consistency: Medium
Bag Position: 45° at 6:00
Hold Tip: Slightly above surface

1. As you begin to form a shell, squeeze hard, letting the icing fan out.
2. Form a curve, moving the tip from 9:00 (3:00) to 12:00 to 6:00. Relax pressure and lower the tip, pulling straight toward you at 6:00 to form a tail.
3. Repeat with another shell, curving from 3:00 (9:00) to 12:00 to 6:00.
4. To make a reverse shell border, pipe a chain of swirling reverse shells, with the fan end of each new shell covering the tail of the previous shell. If you are making the border on a round cake, turn the cake as you go so that the back of the bag is at 6:00 and you are working toward yourself.

Rope

Finish your piped baskets with pretty edging and handles. Excellent for western or nautical themed cakes. You can make a great-looking rope with star or round tips (or basketweave tips, ridged or smooth side up).

Practice With: Tip 21
Icing Consistency: Medium
Bag Position†: 45° at 4:30 (7:30)
Hold Tip: Lightly touching surface

1. Using a steady, even pressure, move the tip in a gentle sideways "S" curve. Stop pressure and pull tip away.
2. Insert tip under the bottom curve of the "S" shape.
3. Squeeze the bag with steady pressure as you pull down, then lift the tip. Move up and over the tail of the "S" as you continue to squeeze and form a hook.
4. Keep spacing as even as possible and "S" curves uniform in thickness, length and overall size. Be sure to tuck the tip into the bottom curve of the previous "S" before you begin squeezing to insure the clean, continuous look of a rope.

e-Motion

These continuous e-shaped loops work best on a bottom border, or as a western lariat. If you have to stop on your border to change positions, push in your tip at the end of the "e" and continue piping to keep a smooth look.

Practice With: Tip 16
Icing Consistency: Medium
Bag Position†: 45° at 3:00 (9:00)
Hold Tip: Slightly above surface

1. Starting with bag at a 45° angle, and at bottom edge, squeeze out icing with even pressure, moving tip up to the right...
2. ...and around as if writing the letter "e."
3. Repeat to complete the border, using a steady, even pressure. To end, stop pressure, pull tip away. You can vary the look of the e-motion border by making tight e's or stretched e's.

Rosette

Practice With: Tip 16
Icing Consistency: Medium
Bag Position: 90°
Hold Tip: Lightly touching surface

1. Keeping the tip slightly above the surface, squeeze out icing to form a star and, without releasing pressure, move the tip in a tight, complete rotation, starting at 9:00 (3:00), moving to 12:00...
2. then to 3:00 (9:00) and 6:00...
3. and ending back at 9:00 (3:00).
4. Stop pressure and lift tip away.

MULTIPLE TIPS

Swirl Drop Flower

The swirled look adds a nice motion effect to the cake. You must squeeze and turn at the same time.

Practice With: Tips 2D, 3; use Large Coupler
Icing Consistency: Use royal icing: medium for flower, thin for center
Bag Position: 90°
Hold Tip: Slightly above surface

1. Turn your wrist in toward you before piping. Hold bag straight up, just touching the surface. You will turn wrist a full twist. Starting with the flat of your knuckles at 9:00 (3:00). As you squeeze out the icing, slowly turn your hand, with knuckles ending at 12:00.
2. Stop squeezing and lift the tip away.
3. Make a tip 3 dot flower center, holding your bag straight up and keeping the tip buried as you squeeze. Stop squeezing, then pull your tip up and away.

BASKETWEAVE TIPS

Try using different tips to vary the woven effects.

Practice With: Tip 47
Icing Consistency: Medium
Bag Position†: 45° at 6:00 for vertical stripes; at 3:00 (9:00) for horizontal bars
Hold Tip: Lightly touching surface, serrated side up

1. Squeeze out a vertical stripe of icing from top to bottom (shown ridged side up).
2. Squeeze out short horizontal stripes of icing across the vertical stripe starting at the top. Spacing between stripes should be the same as the width of the tip opening. Squeeze next vertical stripe over ends of horizontal stripes. Start next set of horizontal stripes by burying the tip under the first vertical stripe.
3. Repeat vertical lines then horizontal lines until you achieve basketweave effect. Each new set should fit between the previous set.

PETAL TIPS

Ruffle

Everyone loves a ruffle's graceful motion—ruffles always add interest to your cake. Use them as a top border, to frame a plaque or to trim doll dresses and baby bonnets.

Practice With: Tip 104
Icing Consistency: Medium
Bag Position†: 45° at 3:00 (9:00)
Hold Tip: Wide end lightly touching surface with narrow end facing down and away from surface

1. Keep the wide end of your tip touching the cake with the narrow end down. Move wrist up to pull up icing.
2. Move wrist down to complete one curl of the ruffle.
3. Repeat up and down motion.
4. Raise and lower the narrow end as you move around the cake. Repeat this motion for the entire ruffle.

Bow

The bow has many uses. Create a different look by using a different tip: round, star and petal will work.

Practice With: Tip 104
Icing Consistency: Medium
Bag Position: 45° at 6:00
Hold Tip: Wide end touching surface, narrow end straight up

1. With narrow end of tip pointing straight up, squeeze, moving the tip up and around to the left and back to the starting point.
2. Continue around, making a second loop on the right.
3. The two loops will form a figure 8.
4. While holding bag in the same position, return to the center and squeeze out two streamers.

DECORATING WILTON SHAPED CAKES STEP-BY-STEP

When decorating a cake that's simply covered with stars, here are the easy steps involved.

1. Ice sides and other areas smooth per instructions.
2. Outline details.
3. Pipe in facial features, small details.
4. Cover areas with stars, stripes, zigzags or dots.
5. Add message. Edge top and base with borders. Attach flowers or trims.

Flower-Making Techniques

Explore beautiful flowers like the sweet pea or carnation, which add lovely color to your cake design. Create the magnificent rose—the most popular icing flower of all. With practice, your flowers will have the just-picked look of real garden flowers.

FLOWER NAIL FLOWERS

Using a Flower Nail

The nail is a revolving platform you hold in your hand to conveniently build roses and other flowers. It allows you to work close up, to turn for easy piping and to remove your completed flowers without damage, to dry.

The key to making the flower on the nail is to coordinate the turning of the nail with the formation of each petal.

Attach a square of waxed paper on the flat surface of the flower nail using a dot of icing. Pipe your flower directly on the waxed paper. Hold the flower nail between the thumb and forefinger of your left (right) hand (use other fingers to support nail) and roll it slowly counterclockwise (clockwise for lefties) as you press out icing with the decorating bag held in the right (left) hand. Your right (left) hand moves in and out, or up and down, as it holds the decorating bag and tip at just the right angle (in most cases 45°) and keeps the icing flowing at an even speed. After piping, slide the waxed paper

The Wilton Rose

NOTE: If you are going to be placing your roses on your cake immediately, waxed paper squares are not needed. To remove finished roses, use the Flower Lifter (p. 140). Slide flower from lifter onto cake, using a spatula.

Practice With: Tips 104, 12
Icing Consistency: Royal or stiff buttercream
Bag Position†: Base 90° (straight up); petals 45° at 4:30 (7:30)
Hold Tip: For base, slightly above nail; for petals, wide end touching base
Flower Nail: #7

1. Make the rose base, using tip 12 and flower nail #7. Hold the bag straight up, the end of tip 12 slightly above the center of your waxed paper-covered flower nail, which is held in your other hand. Using heavy pressure, build up a base, remembering to keep your tip buried as you squeeze. Start to lift the tip higher, gradually raise the tip, and decrease the pressure.
2. Stop pressure, pull up and lift away. The rose base should be 1½ times as high as the rose tip opening.

3. Make the center bud, using tip 104. Hold nail containing base in your left (right) hand and bag with rose tip 104 in right (left) hand. Bag should be at a 45° angle to the flat surface of the nail and in the 4:30 (7:30) position. The wide end of the tip should touch the cone of the icing base at or slightly below the midpoint, and the narrow end of the tip should point up and angled in over top of base.
4. Now you must do 3 things at the same time: squeeze the bag, move the tip and rotate the nail. As you squeeze the bag, move the tip up from the base, forming a ribbon of icing. Slowly turn the nail counterclockwise (clockwise for lefties) to bring the ribbon of icing around to overlap at the top of the mound, then back down to starting point. Move your tip straight up and down only; do not loop it around the base.
5. Now you have a finished center bud.

6. Make the top row of 3 petals. Touch the wide end of tip to the midpoint of bud base, narrow end straight up.
7. Turn nail, keeping wide end of tip on base so that petal will attach. Move tip up and back down to the midpoint of mound, forming the first petal.
8. Start again, slightly behind end of first petal, and squeeze out second petal. Repeat for the third petal, ending by overlapping the starting point of the first petal. Rotate the nail ⅓ turn for each petal.

9. Make the middle row of 5 petals. Touch the wide end of tip slightly below center of a petal in the top row. Angle the narrow end of tip out slightly more than you did for the top row of petals. Squeeze bag and turn nail moving tip up, then down, to form first petal.
10. Repeat for a total of 5 petals, rotating the nail ⅕ turn for each petal.
11. The last petal end should overlap the first's starting point.

12. Make the bottom row of 7 petals. Touch the wide end of tip below the center of a middle row petal, again angling the narrow end of tip out a little more. Squeeze bag and turn nail to end of fingers, moving tip up, then down to form first petal.
13. Repeat for a total of 7 petals, rotating the nail ⅐ turn for each petal.

14. The last petal end should overlap the first's starting point.
15. Slip waxed paper and completed rose from nail. This is the completed Wilton Rose.

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Rosebud

Finish your petit fours or cupcakes with one pretty rosebud. Made in buttercream, this flat flower can be piped directly on the cake.

Practice With: Tips 104, 3
Icing Consistency: Stiff consistency buttercream for petals, thin consistency for sepals and calyx
Bag Position†: 45° at 4:30 (7:30) for petals; 45° at 6:00 for sepals and calyx

1. Using tip 104, make the base petal. Keep the narrow end of the tip raised up and slightly to the right (left for lefties). While squeezing, move the tip along the surface away from you in a straight line about ¼ in. long. Pause, then continue squeezing as the icing fans out. Returning the tip to the original position and halfway back, start to release pressure, move tip to starting point, stop pressure and pull tip away.
2. Using tip 104, make the overlapping petal. Touch the wide end of the tip to the outside edge of completed petal. The bag is positioned as for the base petal, at 4:30 (7:30); hold it steady in this position until the second petal is completed. As you continue squeezing, the icing will catch the edge of the base petal and roll over it naturally. When the second petal looks complete, stop pressure completely, touch the tip back down to the surface and pull tip away.
3. Using tip 3, make the sepals and calyx. Form the middle sepal first by squeezing and letting icing build up. Lift the bag up and away from the flower. Stop pressure as you pull away to form the point of the sepal. Repeat, making a sepal on the left and right sides. For the calyx, insert tip into the base of the center sepal. Squeeze, letting the icing build up. Slowly draw the tip toward you, relaxing pressure as you move away from the flower. Stop pressure, pull away. You may want to blend the calyx into the stem using a damp brush.

Sweet Pea

One of the fastest, easiest-to-make flowers; works beautifully as part of a floral cascade. Try piping them in variegated shades.

Practice With: Tips 104, 3
Icing Consistency: Buttercream—stiff for petals, thin for calyx
Bag Position†: For center petal and calyx 45° at 6:00; for left petal 45° at 4:30 (7:30); for right petal, 45° at 7:30 (4:30).
Hold Tip: Wide end touching surface; narrow end straight up

1. Make the center petal. Squeeze the bag and lift the tip slightly off the surface (about ¼ in.) as the icing moves forward and curls. Continue to squeeze without changing position. Relax pressure and return the tip to the surface. Stop squeezing, pull tip away.
2. Make the side petals. Position your bag slightly to the left of the center petal. Follow the same procedure as you did for the center petal—squeeze, and while the petal curls, lift the tip, relaxing your pressure and lowering the tip back to the surface. Stop squeezing and pull away. Repeat for the right side petal, holding the tip to the right of the center petal.
3. Make the calyx as above with tip 3.

Apple Blossom

Pipe apple blossoms about the size of a penny and dry them on Flower Formers (p. 140).

Practice With: Tips 101, 1
Icing Consistency: Stiff royal icing
Bag Position: 45° for petals; 90° for dots
Hold Tip: Wide end touching surface, with narrow end pointed out.
Flower Nail: #7

1. Use tip 101 and hold bag at a 45° angle to flower nail with wide end of tip touching nail center, narrow end pointed out ⅛ in. away from nail surface.
2. Squeeze bag and turn nail as you move tip ⅛ in. out from nail center and back, relaxing pressure as you return to starting point.
3. Repeat procedure to make 4 more petals. Add 5 tip 1 dots for center.

Wild Rose

A pretty year-round flower piped about the size of a flower nail. If you prefer a more cupped shape, increase the angle of the tip.

Practice With: Tips 103, 1
Icing Consistency: Medium royal icing
Bag Position: For petals 45° at 3:00 (9:00); for center 90°
Hold Tip: For petals, wide end lightly touching center of nail, narrow end pointing out and raised ⅛ in. above nail surface; for centers, slightly above flower
Flower Nail: #7

1. Use tip 103 at a 45° angle. Touch nail with wide end of tip, keeping narrow end just slightly above nail surface. Begin at center of flower nail and squeeze out first petal, turning nail ⅓ turn as you move tip out toward edge of nail. Relax pressure as you return to center of nail, curving tip slightly upward to create a cupped shape. Stop squeezing as wide end touches center of nail and lift up.
2. Repeat step 4 more times.
3. Pipe tiny pull-out dot stamens with tip 1.

Daisy

Practice with Tips: #104, 5
Icing Consistency: Medium Royal Icing
Bag Position: For Petals, 45° at 3:00 (9:00); For Center, 90°
Hold Tip: For Petals, Wide End Lightly Touching 1/4 Inch Away From Center Of Nail, Narrow End Pointing Out To Outer Edge; For Center, Hold Slightly Above Flower
Flower Nail: #7

1. Dot center of flower nail with icing as guide for flower center. Starting at any point near outer edge of nail, squeeze and move tip towards center icing dot. Stop pressure, pull tip away.
2. Repeat for a total of 12 or more petals.
3. Add tip 5 flower center and press to flatten. For pollen effect, dampen your finger, dip in crushed Cake Sparkles™, then press on center.

LILY NAIL FLOWERS

Using a Lily Nail

The lily nail helps you achieve deeply cupped flowers. You use different size nails for small and large flowers—nails range from ½ to 2½ in. in diameter. To produce flowers in your lily nail, it must first be lined with aluminum foil. This makes removal of the flower from the nail possible. To prevent the foil in your lily nail from moving when piping flowers, squeeze a dab of icing in the nail before adding the foil. Place a 2 in. square of aluminum foil in bottom half of the lily nail. Gently press the top half down into the foil, lift off.

Some flowers require a shallower foil cup. For those flowers, push foil halfway into the nail. Hold the lily nail between the thumb and forefinger on your left (right) hand and roll it slowly counterclockwise (clockwise) as you press out icing with the decorating bag held in the right (left) hand. Remove the foil cup with flower and set aside to dry.

Lily

If petals split while piping, widen tip slightly by inserting a thin spatula into the opening.

Practice With: Tips 68, 14
Icing Consistency: Stiff royal icing
Bag Position1: For petals 45° at 3:00 (9:00); for center 90°
Hold Tip: For petals, lightly touching surface of nail, wide opening parallel to surface; for center, slightly above flower line.

1. Line 1⅝ in. lily nail with foil. Use tip 68. Touch center well of nail with tip and squeeze, pulling petal up and over edge of foil cup. Decrease pressure as you reach end of petal and hesitate before you stop pressure and pull tip away, drawing petal to point.
2. Pipe 2 more petals.
3. Pipe 3 more petals between open spaces.
4. Add tip 14 star center and push in stamens.

NOTE: Stamens are not to be eaten.

FLORAL GREENERY

Leaves

Practice With: Tips 352, 67, 366
Icing Consistency: Buttercream thinned with corn syrup
Bag Position: 45° at 6:00
Hold Tip: Lightly touching surface; wide opening parallel to surface

Basic Leaf Tip 352	Veined Leaf Tip 67	Large Leaf Tip 366 Use large coupler

1. Squeeze hard to build up the base and, at the same time, lift the tip slightly.
2. Relax pressure as you pull the tip toward you, drawing the leaf to a point.
3. Stop squeezing and lift away.

Vines

Practice With: Tip 3
Icing Consistency: Thin
Bag Position: 45° at 3:00 (9:00)
Hold Tip: Lightly touching surface

1. Touch your tip lightly to the surface as you start to squeeze, then lift slightly above the surface as you draw out the stem.
2. Move tip gently up and down to form "hills and valleys." To end the line, stop squeezing and pull the tip along the surface.
3. Add secondary curved stems, starting at main stem, stopping pressure as you pull to a point.

Figure Piping

Figure piping is a way to really add personality to your cake. Your figures can be as lifelike or cartoonish as you want them to be. Begin with a base, then add familiar shapes such as dots, balls and strings to give the figure personality.

Fairies

(see Fairyland Forest, p. 104)

Make 3 Fairies on lollipop sticks. Use Fairy Pattern and royal icing. Copy patterns, reverse one, and tape patterns to cake board. Cover with waxed paper, spray lightly with vegetable pan spray. With tip 5, pipe log body, outline legs and arms, ball head. Overpipe blouse with tip 5; add tip 5 bead skirt and outline shoes. Pipe tip 2 dot hands, nose and swirl hair. Pipe tip 1s dot eyes and outline mouth. Make antenna by inserting ¾ in. lengths of spaghetti into opening of tip 3; using gentle pressure, squeeze and remove spaghetti coated with icing. Insert in hair. Let dry, remove from waxed paper and attach wings (prepared in advance) using dots of melted candy. Attach 11 ¾ in. lollipop stick to back of fairy to be positioned at top of castle. Attach 4 in. lengths of lollipop sticks to backs of remaining 2 fairies; vertically for fairy on 14 in. cake top, horizontally for fairy on 14 in. cake side. Let all set.

Family

(see Santa's Surprise, p. 48)

Figure pipe on cake using buttercream icing. Pipe in robes and pajamas with tip 7 (pat smooth with finger dipped in cornstarch). Add tip 7 ball head (flatten and smooth with finger dipped in cornstarch). Add tip 7 outline arms and tip 3 dot hands. Pipe tip 3 swirl hair, dot eyes and mouth.

Lollipop Kids

(see Just Lolligagging, p. 104)

Set lollipops on waxed paper-covered board. Using royal icing, pipe tip 12 ball head, tip 8 outline arms and legs. Add tip 3 pull-out dot hands and fingers. Add tip 5 dot shoe. Use tip 2 for dot eyes, outline details on shirts and ears (where needed) and for swirl, pull-out and outline hairdos. Use tip 1 for dots on blouse and pupils, string mouths and bows in hair. Let dry. Each serves 1.

Racing Fans, Pennants and Message Strips

(see Take a Victory Lap, p. 34)

For fans, copy patterns and tape to boards; cover with waxed paper. Using royal icing, pipe tip 12 ball heads (flatten and smooth with finger dipped in cornstarch). **For smaller fans**, use tip 6 to pipe outline arms, shoulders and body; **for larger fans**, use tip 8. Pipe smaller fans hands and fingers with tip 2, larger fans with tip 3. **For all fans**, add tip 2 pull-out, outline and zigzag hairdos. Let dry. Draw facial features with black FoodWriter. Carefully remove from waxed paper. Cut lollipop sticks to 2½ in.; attach to fans' backs using royal icing, leaving 1¼ in. extended to insert into cake. Let dry. **For pennants**, cut shapes from construction paper using pattern. Tape to 4 in. lollipop sticks. **For message**, cut 1 in. wide strips; print message with FoodWriter.

Other Decorating Techniques

Combing

Practice With: Icing Sculptor™, Decorating Comb or Triangle, Trim 'N Turn™ Cake Stand (p. 135)
Icing Consistency: Medium-to-thin buttercream

Cover the cake with a slightly thicker coating of icing so the comb's ridges will not touch the cake. Hold comb at 45° angle. Comb immediately after icing cake, while icing is soft. Using a turntable helps to keep the movement smooth. Use the Icing Sculptor™, Decorating Comb or Decorating Triangle to add different contoured effects to your iced cake. Choose the type of effect you want—wide or narrow—then run that edge around your cake to form ridges. Ridges will be deep or shallow depending on the Icing Sculptor™ blade or the side of Decorating Comb or Triangle you use.

Icing Sculptor™

Select the sculpting blades you want and slide into holder. Press sculptor into iced cake as you rotate cake on turntable. Mix and match between the 64 blades to achieve the perfect look for your cake.

Pattern Press

The trick to uniform designs and steady writing and printing is using a pattern press (p. 139). Simply imprint the press on any icing, including fondant. Use the vine pattern press on cake sides for a beautiful botanical effect

Practice With: Tips 3, 16
Icing Consistency: Medium
Bag Position: 45° at 3:00
Hold Tip: Slightly above surface

1. Lightly press pattern onto your iced cake to imprint the design.
2. Outline the imprinted design with icing, using the tip of your choice. Change the tip to change the look of each pattern.

Tinting Shredded Coconut

Place desired amount of coconut in plastic bag, add a few drops of color and knead until color is evenly blended. Dry on waxed paper.

Coating Spaghetti

Break pieces of uncooked spaghetti into desired lengths. Use decorating bag with specified tip, and royal or buttercream icing as specified in cake directions. Insert a piece of spaghetti into open end of tip, then as you squeeze bag, pull spaghetti out of tip, coating spaghetti with icing. Push uncoated end into craft block to dry.

Pilgrim and Indian Cookies

(see The First Thanksgiving, p. 42)

Prepare roll-out cookie dough. Cut figures using large Gingerbread Boy cutter from 101 Cutters set (p. 162); use large Christmas tree from 101 Cutters set to cut 2 easel backs for each. Cut one large tree; trim off trunk and cut in half to form 2 triangle easels. Bake and cool cookies. **For all:** Decorate with royal icing. Use tip 6 to outline and fill in clothes and faces (pat smooth with finger dipped in cornstarch). Pipe tip 2A arms with tip 6 hands. Pipe tip 2 swirls and lines for hair, tip 6 dot nose and tip 1 line mouth and eyes.

For Indians: Cut ¼ in. fondant strips for headbands and 1 in. fondant feathers; attach with royal icing. Use royal icing and tip 2 to add feather details, hair ties and stripes on shirts. **For Pilgrim Woman:** Shape top of hat and brim from fondant; attach. Pipe tip 2 collar and cuffs with icing. **For Pilgrim Man:** Use fondant to make top of hat; attach. Cut ¼ in. fondant strips for hat band, small yellow square for buckle and smaller white square for center; attach all. Cut ⅛ in. fondant strip for hat brim; attach. Use icing to outline and fill in collar. **For all:** When dry, attach easel to back with royal icing. Let dry.

Sponging

1. Pour Icing Writer or thinned royal or buttercream icing into Color Tray. Dip crumpled waxed paper or paper towel in the color. Test on parchment paper or a paper towel.
2. Lightly press against iced cake surface.
3. Continue sponging on color until surface is covered. If some areas look too light, fill in with a little more color.

Puddle Dots

Thin royal icing, adding ½ teaspoon water per ¼ cup of icing. Icing is ready for flowing when a small amount dripped back into mixture takes a count of 10 to disappear. On waxed paper, pipe a ball, ¾ to 1¼ in. diameter, depending on project instructions, using thinned royal icing in a cut parchment bag. Let dry 48 hours. Decorate following project instructions.

Floral Garlands

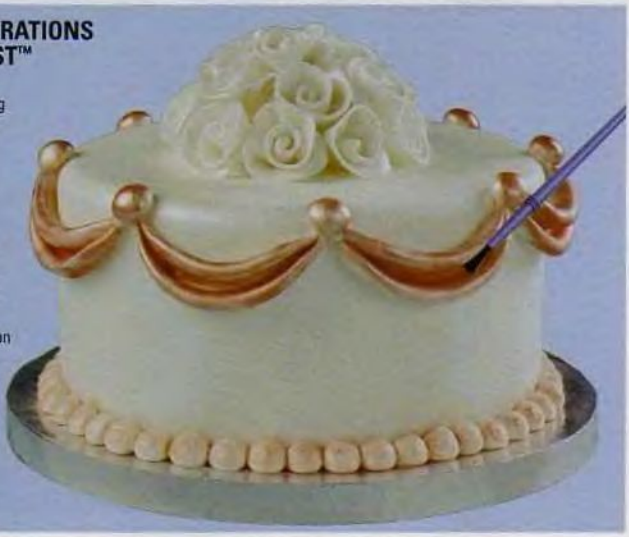
(see Congratulate the Graduate, p. 69)

Make 30 wired calyxes for roses using 6 in. lengths of 20-gauge wire. On waxed paper square, using royal icing, pipe a tip 10 cone. Make a ⅛ in. hook on one end of wire. Insert hook into cone. With slightly moistened brush, smooth and taper icing on the wire. Insert other end of wire into a craft block to dry. Make 35 tip 5 wired calyxes for apple blossoms using 6 in. lengths of 22-gauge wire; follow same procedure as for rose bases and let dry in craft block.

Attach apple blossoms to calyxes with royal icing; let dry. Prepare 20 tendrils by curling 6 in. pieces of 22 gauge wire around wooden dowel rod, leaving about 1½ in. straight. For garlands, wrap 36 in. lengths of 20-gauge wire with florist tape. When all flowers have dried, assemble floral garlands by attaching flowers to 36 in. wires with florist tape. Alternate apple blossoms and roses, positioning them about 1½ in. apart. Attach Wilton Green Leaves and tendrils with florist tape; bend stems for a natural look.

BRUSHING DECORATIONS WITH PEARL DUST™

It's easy to add a shimmering touch to fondant and candy decorations with Wilton Pearl Dust (p. 130). This **food-safe** powder creates rich, lustrous highlights on flowers, bows, letters and more. To apply, just brush onto your decoration with a soft artist brush. Or, to paint decorations, pour a small amount of clear vanilla, lemon juice or vodka into a Candy Melting Plate cavity; stir in a small amount of Pearl Dust and brush onto your decoration.



Fondant/Gum Paste Techniques

Fondant Lollipop, Ice Cream Cone and Wrapped Candies

(see Birthday Bear™ is Bearing Treats, p. 32)

Roll out fondant colors ⅛ in. thick. Using pattern, cut violet cone with scoops. Use pattern to cut separate scoop colors; attach to violet base with damp brush. Using tip 2 and royal icing, outline ice cream cone, scoops and add white highlight to rose scoop; let dry.

For lollipop, roll a ¼ x 9 in. log for each color; place logs side by side. Pinch logs at one end and twist together from other end. Roll blended logs into a ⅜ in. diameter rope; shape into a spiral for lollipop, securing with damp brush. Let dry.

For fondant wrapped candies: Roll 4 round candies each in violet and rose using 1 in. balls flattened to ¼ in. thick. Roll 4 rectangle candies each in blue and yellow, shaping 1 x ½ in. diameter logs. **For wrappers**, roll out white fondant 1/16 in. thick and cut 1 x ½ in. rectangles. Brush 1 long edge with water, then form pleats by pinching side together. Attach wrappers to ends of candies with damp brush; let dry.

Fondant Paper Bursts, Crayon and Hands

(see Elmo's Bursting to Celebrate!, p. 33)

For paper bursts: Add ¾ teaspoon Gum-Tex to 8 oz. fondant; tint Lemon Yellow. Roll out ⅛ in. thick; using pattern, cut 24 bursts. Let dry on large flower formers dusted with cornstarch. **For crayon:** Add ¼ teaspoon Gum-Tex to 2 oz. fondant; tint Lemon Yellow/Golden Yellow combination. Roll a ¾ in. diameter log and form top end into cone shape. With edge of knife, score top of log ¾ in. from tip. Tint 1 oz. of fondant black, roll out 1/16 in. thick. Cut 2 strips 1/16 x 2 ½ in. long; wrap around scored area of crayon and attach with damp brush. **For hands:** Add 1 teaspoon Gum-Tex to 12 oz. fondant and tint Red-Red/Christmas Red combination. Divide in half; roll each half into a ball. Using lollipop stick, indent to form three fingers on each; shape and smooth. **For left hand**, cut slit in back with knife and separate slightly to fit crayon. Let all pieces dry overnight.

Fondant Teapot and Teacups

(see Strawberry Tea, p. 32)

Add ¼ teaspoon Gum-Tex to 4 oz. fondant; roll out ⅛ in. thick. Use pattern to cut teapot and 2 teacups (reverse pattern for second). Let dry on cornstarch-dusted surface. Decorate teapot and teacups with royal icing. Pipe tip 1 outlines, strawberries and vines; let dry. Cut lollipop stick to 3 in.; attach to back of teacups, leaving 1 in. exposed to insert in cake.

Strawberries

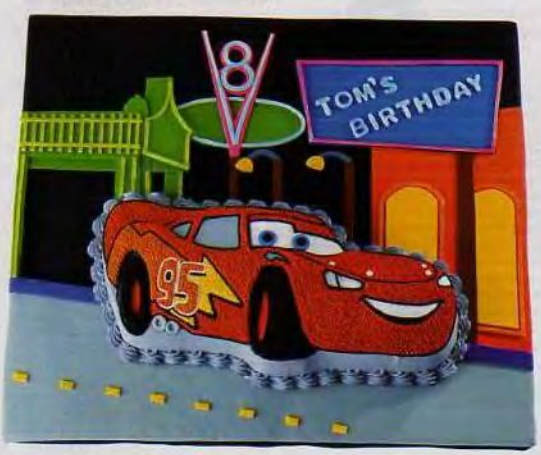
(see Strawberry Tea, p. 32)

Using waxed paper-covered pattern, tip 8 and royal icing, outline and pipe in 14 berries (smooth with finger dipped in cornstarch). Add tip 1 dot seeds and tip 349 leaves (use dark pink on 5 for table, teal on 9 for hat). Make extras to allow for breakage and let dry.

Fondant Hamburger, Spatula, Candle and Hat

(see Grillmaster SpongeBob, p. 35)

Combine 2 teaspoons of Gum-Tex with 24 oz. of fondant and tint as follows: 2 oz. each: navy blue, black, tan (for bun), reddish brown (for burger), Leaf Green (for lettuce), gray (use a small amount of black), light blue; tint 1 oz. yellow. Reserve 6 oz. white. Roll out fondant ⅛ in. thick on cornstarch-dusted surface. Using patterns, cut entire hat and hamburger/spatula/candle in white to use as base; cut color sections using patterns and attach to white base with damp brush. Marbleize yellow and brown fondant from burger; roll out ⅛ in. thick and cut flame shape. Let dry.



Background Board

(see Lightning in Neon, p. 28)

Roll out black fondant ⅛ in. thick. Wrap foamcore board with foil. Lightly brush board with Piping Gel and cover with black fondant; smooth with Fondant Smoother. Make copies of pattern sections and tape together to form background scene. Roll out remaining fondant ⅛ in. thick and cut pattern pieces in corresponding colors. Attach pieces with damp brush as follows: gray road, violet curb, orange building, yellow windows, blue sign, brown sign post. **For V-8 sign,** position green oval first, then add rose V-8 sign. Attach brown signpost, light posts and yellow bulbs. Position green building; using pattern cut additional front peak of roof and side panel with post; attach to building for dimension. Cut ⅛ in. wide strips of white fondant for accent lines; attach to building, V-8 sign, birthday sign and around windows. Cut out message with Alphabet/Number Cut-Outs and attach to sign. Pipe tip 2 outlines using tinted Piping Gel as follows: yellow for green building and streetlights; blue for V-8 sign and birthday message; rose around birthday sign, orange around windows. Roll out yellow fondant ⅛ in. thick; cut ¼ x ½ in. strips and attach with damp brush for lane lines. Highlight lines and light post bulbs with yellow Piping Gel.

Bug Fondant Pieces

(see They're Guests, Not Pests, p. 19)

Tint fondant as follows: 2 oz. dark blue, 3 oz. orange, 3 oz. yellow, 5 oz. rose, 6 oz. black, 6 oz. violet, 12 oz. green. Add ¼ teaspoon Gum-Tex to the blue, orange and yellow fondant, ½ teaspoon to rose and violet. Add a little Gum-Tex to a 1 in. ball of black for small bug antennae. Make 2 wings for candy bee and all winged insects: Roll out fondant ⅛ in. thick. For candy bee, use largest heart cutter from

Plastic Nesting Hearts set, for butterfly use third smallest heart cutter, for spotted bug and blue bugs, use smallest heart cutter. Let all wings dry. **For candy bee:** Make 1 in. balls for antenna tips and 1 in. cone for nose. **For butterfly,** roll 1¼ , 1 and ¾ in. diameter balls for body; position on toothpick. Roll very thin 1 in. long logs for antennae and small balls for tips. **For spotted bug,** roll 2 and 1¼ in. balls for body; position on toothpick. Roll and flatten small balls for spots; attach to body with damp brush. Roll ¾ in. cone for stinger. **For blue bug,** roll 1 and 1¼ in. diameter balls for body; position on toothpick. Roll very thin 1 in. long logs for antennae and small balls for tips. When pieces are dry, complete small bugs. **For spider,** roll 2¼ and 1¼ in. balls for body; position on toothpick. Roll 3 x ¼ in. logs for legs; shape with a 45° angle. Roll small balls for feet. **For inchworm,** roll balls for body in graduating sizes, ½, ¾, 1, 1¼, 1 and ¾, in. diameter. Insert spider legs in body. Where used, insert wings and attach stinger and spider feet with damp brush. Roll and flatten small balls of fondant for eyes and pupils; roll thin logs for mouths. Attach features using damp brush. Use a toothpick to poke holes in head and ball tips for antennae. Assemble and position antennae; secure with melted candy.

Sky and Grass

(see Stork at Your Service, p. 62)

Roll out blue fondant ⅛ in. thick and cover top ¾ of cake; smooth with Fondant Smoother. Roll out green fondant ⅛ in. thick and cover lower ¼ of cake, overlapping 2 in. from edge of blue. With straight-edge wheel of Cutter/Embosser, cut a wavy line above overlap point. Remove excess green from top; lift remaining green edge to remove excess blue below, so that just 1 layer of fondant remains over cake. Smooth seam with Fondant Smoother.

Fondant Foods
(see The First Thanksgiving, p. 42)

Yams: Using 2 oz. orange fondant, shape ½ in. balls into random ovals. Make indentations with small end of veining tool.

Corn: For ears, roll 1½ x ⅜ in. yellow logs. Score kernel lines with small paring knife. For corn husks, knead together small portions of yellow, light and dark green and brown to marbleize. Roll out marbleized fondant ⅛ in. thick. Cut various size elongated husk strips and attach with damp brush to each ear, pinching together at bottom to shape. For corn silk, cut ¼ x ¾ in. strips in brown; cut partial slits 1/16 in. apart. Roll and attach to top of corn. Cut some very thin strips to randomly tuck inside husks.

Turkey: Roll brown fondant into teardrop shape about 2¼ x 1¾ x 1 in. high. Flatten bottom; use small end of veining tool to score top and add dots for texture. Roll 1 x ¼ in. logs and shape into wings. Marbelize brown with white; shape a 1 x ¼ in. log for bone. Flatten end and score with tool. Wrap with a 1 x ½ in. brown log and taper for drumstick. Attach pieces with damp brush.

Bench
(see Your Proudest Day, p. 64)

Tint 2 in. fondant ball light brown; knead in ¼ teaspoon Gum-Tex. Roll out ⅛ in. thick. Cut 1¼ x 3¼ in. rectangle for seat. For legs, trim 4 lollipop sticks to 3¼ in. Roll out fondant 1/16 in. thick. Cut ⅜ x 1¼ in. strip. Brush back with damp brush and wrap around one end of stick, leaving 2 in. exposed to insert into cake; smooth seam. Make 4. Let all pieces dry on cornstarch-dusted board at least 48 hours. When dry, attach legs to seat using fondant adhesive; let dry.

Bunny and Duck Fondant Pieces
(see Up for a Celebration!, p. 54)

Add ½ teaspoon Gum-Tex to 6 oz. fondant. Tint ¾ in. ball rose; tint 1¼ in. ball yellow. Roll out fondant ⅛ in. thick. Use patterns to cut chick hair and 2 wings (reverse pattern for 2nd wing). Use pattern to cut bunny hands (reverse pattern for 2nd hand). For bunny ears, cut 2 white bases with medium leaf Cut-Out. Cut 2 pink insides with smallest leaf Cut-Out; attach to base with damp brush (reverse both pieces for 2nd ear). Let all pieces dry on cornstarch-dusted surface.

Head and Hands
(see They're All Big Fans, p. 67)

Add ½ teaspoon Gum-Tex to each 4 oz. of skin tone fondant. Roll out ⅛ in. thick. Use smallest round cutter from set to cut heads. Roll tiny ball for nose and attach using damp brush. Use pattern to cut 2 hands for each figure (reverse pattern for 2nd hand). Cut Lollipop Stick to 3 in. long; wrap 1 hand around stick. Let dry on cornstarch-dusted surface. Decorate heads. Place on waxed paper. Use royal icing and tip 2 to pipe swirls, lines or pull-outs for hair. Use FoodWriter to draw eyes and mouths. Use royal icing to attach 3 in. lollipop stick to back of head, leaving 2 in. exposed to insert into cupcake. Let dry.

Diploma
(see Congratulate the Graduate, p. 68)

Roll out Gum Paste ⅛ in. thick. Cut a 11 x 5½ in. rectangle; lay on waxed paper-covered board dusted with cornstarch. Roll 1 end up and around plastic dowel rod dusted with cornstarch. Roll opposite end under and around another dowel rod dusted with cornstarch. Cut a 4½ x 3 in. piece for diploma braces. Cut on a diagonal to form 2 triangles. Let pieces dry on board dusted with cornstarch. When dry attach braces to back of diploma using a glue gun to secure. Print message with black FoodWriter.

Arms, Mortarboards and Diplomas
(see The Future's in Their Hands, p. 68)

For each arm, cut a cookie stick to 3 in. Tint portions of fondant blue and yellow; roll out blue, yellow, violet, and orange fondant 1/16 in. thick. Wrap fondant around cookie sticks, leaving ¾ in. exposed at each end; attach with damp brush. Reserve remaining fondant. For mortarboards, roll out reserved fondant ⅛ in. thick; cut top using largest square Cut-Out. For mortarboard base, cut a 3½ x ⅛ in. fondant strip. Attach ends of strip with damp brush to form a circle. Attach base to top with damp brush. Let dry overnight. For hands, tint portions of fondant copper and brown; roll ¾ in. balls of fondant and insert on one end of fondant-wrapped cookie sticks with damp brush. Slightly flatten fondant ball and cut fingers and thumb on each hand with knife. **For diploma**, roll out white fondant 1/16 in. thick; cut a 1½ in. x 1 in. rectangle and roll up. Position diplomas in hands and wrap fingers around, securing with damp brush; let dry.

Bench
(see Sitting Pretty, p. 82)

Tint ¼ package Gum Paste yellow; tint ½ package Gum Paste and 2½ oz. fondant red. Roll out red Gum Paste ⅛ in. thick. Cut 2 strips 4½ x ½ in.; set on edge in "L" shape for support brackets. Use patterns to cut out bench seat and heart. Immediately use straight-edge wheel of Cutter/Embosser to score heart with quilting lines ½ in. apart. Shape 2 fondant ropes 8 x ¼ in. thick (reserve remaining fondant). Use damp brush to attach ropes to outer edge of heart, leaving ⅛ in. at bottom uncovered. Roll out yellow gum paste ⅛ in. thick. Cut 2 strips 4 x ¼ in.; set on edge and use pattern to shape bench arms. Cut 2 strips 3 x ¼ in.; set on edge and use pattern to shape bench legs. Allow all pieces to dry for several days. Roll out reserved red fondant ⅛ in. thick. Cut pads same width as arms, 1 in. long; attach to arms using damp brush.

Assemble bench using red fondant adhesive. Attach heart to seat; prop to maintain right angle and let dry for about 15 minutes. Attach "L" brackets to back of heart and under seat; let dry. Attach legs; when dry, attach arms. Finish heart with tip 2 dots of royal icing at quilting intersections. Let all dry. Brush arms and legs with Gold Pearl Dust.

Bridesmaids

(see She's Getting Hitched, p. 83)

Tint 3 in. balls of fondant copper (skintone) and rose. For body, roll a ¾ in. ball and insert damp lollipop stick, leaving ¼ in. extended at top; shape into body. For head, roll a ⅝ in. ball and position on tip of lollipop stick; shape into head. Push stick into craft block and let dry. For arms, cut 2 in. lengths of spaghetti; wrap with fondant, leaving ⅜ in. exposed. For hands, roll small amount of fondant ⅛ in. thick. Cut circle using tip 10; press brush handle into fondant to indent for fingers and attach to arm. Attach arms by inserting bare spaghetti end into body slightly behind lollipop stick. Draw facial features using black FoodWriter. Pipe tip 2 pull-out hair with royal icing. Stand figures in craft block to dry. Lay flat; attach drop flowers for bouquet using royal icing; add tip 349 leaves. Let dry.

Ruffled Fantasy Flowers

(see Garden Terraces, p. 74)

Prepare Gum Paste Adhesive (p. 115). Bend 1 end of each wire to form a small hook. Tint gum paste violet; roll out ⅛ in. thick. Cut circle using largest round Cut-Out.

Set circles on shaping foam and use veining tool from Confectionery Tool Set to frill edges by pressing down and pulling out. Fold circle in half and brush center area with glue. Place

hook end of wire in glue and fold circle in half again. Open edges slightly and curl to randomly shape flowers. Make 75 flowers. Insert in craft block to dry.

Gum Paste Roses

(see Banding Together, p. 72)

1. Make 53 rose bases in gum paste. Roll a ⅝ in. ball of gum paste and form into a teardrop shape, 1¼ in. high. Dip toothpick in adhesive and insert in bottom of base. Insert in craft block and let dry 48 hours.

2. Roll out gum paste ⅛ in. thick. For 20 small roses, use tulip petal cutter from Flower Making Set to cut 1 petal for each; cut petal into 3 separate petals.

3. Place petals horizontally on thin foam dusted with cornstarch. Soften top petal edge with medium ball tool from Confectionery Set.

4. Brush back of petals from midpoint down with adhesive. Wrap petals around base to form the bud for each rose.

5. Cut a row of 3 petals to add to each base. Slightly widen and elongate each petal using modeling stick. Turn petals so the rounded end is the top of petal and the point is the bottom. Soften top half of petal edge with ball tool on thin foam. Turn petals over. Add adhesive to bottom half of petals; position and press into rose base. This completes the small rose.

6. For medium and large roses, cut and attach a second row of 5 petals. For large roses, cut and attach a third row of 7 petals.

Cake Top Flowers

(see Touched by Romance, p. 77)

1. **For 14 in. cake**, roll out a small amount of fondant ½ in. thick. Using straight-edge wheel of Cutter/Embosser, cut a 3 in. diameter circle for base. Soften edge to round and taper.

2. **For petal layers**, roll out fondant ⅛ in. thick. Cut a 6 in. diameter circle; position

on thin foam and ruffle edges with ball tool. Attach petal to base with damp brush; prop up edges with pieces of crumpled tissue.

3. Make additional petal layers as above, cutting 5¼, 4½, 3¾, 3, 2¼ and 1½ in. circles; attach in descending order with damp brush. Prop up edges with tissue as above. For 10 in. cake, make base and petals as above, using a 2 in. diameter base and 4½, 3¾, 2¼ and 1½ in. circles for petal layers. Let dry overnight.

4. Remove tissue pieces. Brush edges of petals with Pearl Dust.

Cake Side Ruffles

(see Touched by Romance, p. 77)

1. Roll out white fondant ⅛ in. thick. **For 6 in. cake**, using straight-edge wheel of Cutter/Embosser, cut a 19 x 2¾ in. strip. On thin foam, ruffle one edge of strip with ball tool. Loosely roll up strip to prevent

stretching, then unroll and attach to cake side with damp brush, positioning straight edge at base of cake.

2. Follow same ruffling and rolling procedure for a 19 x 2¼ in. wide strip.

3. Follow same ruffling and rolling procedure for a 19 x 1¾ in. wide strip. Attach strips to cake side, positioning straight edge at base of cake. Brush edges of ruffles with Pearl Dust.

4. For 10 in. cake, cut 2 each 16 x 2¾ in. 16 x 2¼ in. and 16 x 1¾ in. strips; ruffle, roll same-size strips together and attach as above. For 14 in. cake, cut 3 each 15 x 2¾, 15 x 2¼ and 15 x 1¾ in. strips; ruffle, roll same-size strips together and attach as for 6 and 10 in. cakes. Brush edges of ruffles with Pearl Dust.

Curved Panels
(see Pure Gold, p. 87)

Add 2 teaspoons Gum-Tex™ to 24 oz. White Rolled Fondant. Tint fondant in desired shade. Roll out 1/16 in. thick. Cut panels 2½ in. wide x 4 in. high, or height of your cake. Lightly imprint vine pattern press on each panel, being careful not to cut through panels. Turn panels over and let dry in medium flower formers, away from direct fluorescent or natural light, at least 48 hours before decorating.

When panels are dry, outline center stem of vine imprints with tip 3 and royal icing. Add tip 2 side stems and dot flowers. Let dry.

Top Bow
(see Bunches and Bows, p. 79)

1. This bow can be assembled directly on the cake or ahead of time, using a 2 to 2½ in. fondant circle as a base. Cut strips for bow loops using dimensions listed in project instructions. Your bow may use more loops than shown here. Fold strips over to form loops. Brush ends lightly with damp brush. Align ends and pinch slightly to secure. Stand loops on side to dry.

2. Position 6 or 7 bow loops in a circle to form base of the bow. Attach to fondant circle with thinned fondant adhesive or melted candy.

3. Attach remaining loops, filling in center area of bow. Trim loop ends, if needed, to fit.

Covering Base Boards with Fondant

Cut cake boards 2 in. larger in diameter than your cake, unless otherwise directed, then roll out fondant about 1 in. larger than board size. Wrap board with foil.

1. Lightly coat board with piping gel to help the fondant stick to the foil.

2. Roll out fondant to desired size, ¼ in. thick. Position over board using a rolling pin, draping fondant over edge.

3. Trim excess fondant from edges under bottom of board. Smooth top and sides with Easy-Glide Smoother.

Fondant Leaves
(see Brilliant Basket, p. 56)

Roll out green fondant 1/16 in. thick. Cut leaves using medium Leaf Cut-Out. Move cutter down 1/8 in. and cut again to make leaf slightly smaller. Cut 1/8 in. off bottom to make a straight edge. Let dry on cornstarch-dusted medium flower formers.

Curliques
(see Making His Presents Known, p. 30)

Roll out fondant 1/16 in. thick on Roll & Cut Mat lightly dusted with cornstarch. Cut into thin strips.

Loosely wrap strips around a dowel rod several times to form curls. Let set 5 to 10 minutes.

Slide curl off dowel rod and let dry. Attach to cake with Fondant Adhesive.

Fondant Drapes and Swags
(see Pleated Pathways, p. 75; Strawberry Tea, p. 32)

Roll out fondant 1/8 in. thick on Roll & Cut Mat lightly dusted with cornstarch. Cut strips as follows:

Pleated Pathways: For 7 in. cake, cut a 6 x 12 in. strip; For 10 in. cake, cut a 6 x 14 in. strip; For 13 in. cake, cut a 6 x 17 in. strip; For base board, cut a 6 x 20 in. strip.

Strawberry Tea: Cut 3 ¼ x 2 in. strips.

For both cakes: Form pleats in fondant by placing a dowel rod under bottom edge of fondant strip and one on top, next to the first dowel rod. For looser pleats, use wooden or plastic dowel rods. For tighter pleats, use wooden skewers or lollipop sticks. Repeat with more dowel rods to form pleats. Remove dowel rods, gather ends together and brush with water to secure.

Bow Loops
(see Little Formalities, p. 76)

Tint 1 oz. fondant rose for each cake. Roll out fondant 1/16 in. thick. Using straight-edge wheel of Cutter/Embosser (p. 131), cut a ½ x 3 in. long strip for each loop. Press ends together and let dry overnight on sides on cornstarch-dusted board. For knot, cut a ½ x 1¾ in. long rose strip; wrap around ends of 2 loops, then brush strip ends with water. Pinch ends together to secure.

Fondant Ribbon Roses

Roll out fondant 1/8 in. on Roll & Cut Mat lightly dusted with cornstarch. Cut strip following dimensions stated in project instructions. Begin rolling from one end of strip, gradually loosening roll as flower gets larger, attaching with damp brush. Use veining tool between spirals to open up petals; let dry on cornstarch-dusted board or candy melting plate.

Brush Embroidery

Add textured flowers and leaves with the soft look of lace using this easy icing technique. Works best using the square tip brush from the Wilton Brush Set (p. 131).

1. Imprint shape on freshly rolled fondant (or on your covered cake) using a Cut-Out™ or cookie cutter.
2. Thin royal or buttercream icing with Piping Gel. Using tip 2 or 3, outline shape. For large designs, outline one section of the design, brush out lines following step 3, then continue with the next design section.

3. Before each outline can dry, immediately brush out lines of icing toward center of pattern area with damp brush. Work in quick, short strokes. Clean brush with water after brushing each design to create distinct lines of icing.

SUGAR MOLDING TECHNIQUE

Sugar Mold Recipe

2 cups granulated sugar
4 teaspoons water

Place sugar in a large mixing bowl. Mix sugar, making sure there are no lumps. Make a well in sugar and add water (if you are tinting sugar, blend icing color into water at this point). Rub mixture in hands and knead for about 1 minute or until well-blended and mixture packs like wet sand. Be sure there are no lumps in mixture.

NOTE: Keep sugar mixture covered with a damp cloth when not in use.

Hollowed Sugar Mold

Mix a triple batch of the sugar mold recipe. Dust half Sports Ball Pan (p. 159) with cornstarch to prevent sticking. Fill pan to ½ in. from top. Press firmly with heel of hand; scrape a small angled spatula at a 45° angle to remove excess sugar. Cut a board to 5½ in. to fit over bottom side of mold; place board on top of sugar and unmold. With knife remove ¼ in. from bottom and ⅛ in. from top of sugar molds. For Mini Ball molds, fill cavities. Follow instructions above.

For window, immediately after unmolding, cut 2 circles of plastic wrap to the size of a large round cookie cutter. Place circles on sugar mold in window area. Position cutter on wrap. Window area will remain wet. Let mold dry 3 to 4 hours. Remove cutter and gently scoop out wet sugar, leaving a ¼ in.

thick shell. Smooth inside and edge with your fingers. Place molded sugar, round side down, on cardboard circle to finish drying for about 24 hours, or place on cookie sheet in 200°F oven for 20 minutes. Let cool to room temperature before touching.

CANDY RECIPES

Basic Ganache and Truffles

14 oz. Candy Melts®* (p. 166)
½ cup heavy whipping cream

Chop candy (you can use a food processor). Heat whipping cream in saucepan just to boiling point. Do not boil. Remove from heat and add chopped candy, stir until smooth and glossy.

Ganache Glaze: If mixture is too thick, add 1 to 2 tablespoons whipping cream. Position cake on wire rack over drip pan. Pour glaze onto center and work out toward edges.

NOTE: Cake may be iced first in buttercream. Let icing set, then pour on ganache glaze. If cake has a perfect surface, no other icing is needed.

Whipped Ganache: Follow recipe above, using 1 cup whipping cream. Allow mixture to set and cool to room temperature (mixture will have the consistency of pudding; this may take 1-2 hours). Whip on high speed with an electric mixer until light and soft peaks form.

Truffles: Add 1 tablespoon liqueur for flavor, if desired. Stir until smooth and creamy. Refrigerate until firm. Roll into 1 in. diameter balls. Can be used as center for dipped candies, served plain or rolled in nuts, coconut or cocoa powder. Store truffles in refrigerator up to 3 weeks. Makes about 2 dozen (1 in.) balls.

Candy "Clay"

14 oz. package of Candy Melts®* (p. 166)
⅓ cup light corn syrup

Melt candy following package directions. Add corn syrup and stir to blend. Turn out mixture onto waxed paper and let set at room temperature to dry. Wrap well and store at room temperature until needed. Candy clay handles best if hardened overnight.

To Use

Candy clay will be very hard at the start; knead a small portion at a time until workable. If candy clay gets too soft, set aside at room temperature or refrigerate briefly. When rolling out candy clay, sprinkle work surface with cornstarch or cocoa (for cocoa clay) to prevent sticking; roll to approximately ⅛ in. thick.

To Tint

White candy clay may be tinted using Candy Color or Icing Color. Knead in color until well blended.

To Store

Prepared candy clay will last for several weeks at room temperature in an airtight container.

Peanut Butter Filling

1 ½ tablespoons butter, softened
½ cup chunky style peanut butter, room temperature
¾ cup sifted confectioners' sugar

Cream butter with peanut butter. Stir in confectioners' sugar, blending well. Add more confectioners' sugar as necessary to make thick enough to form into a ball. Use filling as a candy center for dipping, or as a center between 2 layers of coating. Makes approximately 30 candy centers.

Ready-In-Minutes Cocoa Fudge

20 oz. (approximately 4 ½ cups) Dark Cocoa Candy Melts®* (p. 166)
1 can (14 oz.) sweetened condensed milk (not evaporated)

Melt Candy Melts® in microwave-safe container using microwave on low power. Add milk; stir until blended. Microwave an additional 2 to 3 minutes on medium power; stir until fudge develops a sheen. Pour mixture into buttered 7 x 11 in. non-stick Biscuit/Brownie pan and refrigerate until firm.

Cream Cheese Mints

2 oz. cream cheese, softened
¼ teaspoon peppermint candy flavor
Desired icing color
2 cups confectioners' sugar
Granulated sugar

Blend cheese with flavoring and color; mix in sugar. Knead until mixture is firm, adding more sugar if needed. Roll mixture into balls. Dip one side in a small amount of granulated sugar. Press, sugar side down, in candy mold. Unmold immediately onto waxed paper. Makes approximately 12-15 mints.

Candy Making Techniques

USING CANDY MELTS®*

Fast-melting confectionery coating wafers are the key to easy candy making. Smooth texture and great taste make Candy Melts® your most convenient option for molding. Check out all the great colors on p. 166.

To Melt

Chocolate Pro® Electric Melting Pot (p. 166): The most convenient way to melt—no microwave or double boiler needed! Melts large amounts of Candy Melts® in minutes.

Double boiler method: Fill lower pan with water to below level of top pan. Bring water to simmer, then remove from heat. Put Candy Melts® in top pan and set in position on lower pan. Stir constantly, without beating, until smooth and completely melted.

Microwave method: In microwave-safe container, microwave 1 package Candy Melts® at 30% power or defrost setting for 1 minute. Stir thoroughly. Continue to microwave and stir at 30 second intervals until smooth and completely melted. Candy Melts® may also be melted in a disposable decorating bag. Melt as described above, squeezing bag between heating intervals to blend Candy Melts® together. When completely melted, snip off end of bag and squeeze melted Candy Melts® into molds. Throw away bag when empty.

NOTE: Confectionery coating will lose its pouring and dipping consistency if overheated, or if water or other liquid is added. If coating is overheated, add 2 teaspoons hydrogenated vegetable shortening per 14 oz. Candy Melts®.

To Mold (1 color candies)

Pour melted candy into clean dry mold; tap lightly to remove air bubbles. Place mold on level surface. Refrigerate until bottom of mold appears frosty or until candy is firm. Pop out candy. For lollipops, fill molds, tap to remove air bubbles, position sticks in mold. Rotate sticks to thoroughly cover with candy so they remain securely in place. Refrigerate to set, pop out lollipops.

To Color

Add Candy Colors (p. 166) to melted Candy Melts® a little at a time. Mix thoroughly before adding more color. Colors tend to deepen as they're mixed. Pastel colored candies are most appetizing, so keep this in mind.

To Flavor

The creamy, rich taste of Candy Melts® can be enhanced by adding approx. ¼ teaspoon oil-based Candy Flavor (p. 166) to 14 oz. (one pack) of melted Candy Melts®. Never use alcohol based flavorings; they will cause candies to harden.

Multicolored Candy

Painting Method

It's easy to mold with different areas of color—just use a decorator brush to "paint" the mold with melted Candy Melts®. Refrigerate a few seconds until coating hardens, then fill mold to top with melted candy. Remember, only fill in one section of mold at a time and let it harden before adding more colors. Look for other ways to color and flavor your candy in our *Candy Making Beginner's Guide* (p. 129).

Marbleizing Method

Separately melt 2 different colors of Candy Melts®. Stir colors together, using a lollipop stick to draw lines in mixture. Do not overmix. Quickly spoon or place into molds while mixture is still soft. Tap. Refrigerate until firm; unmold.

Layering Method

Pour melted Candy Melts® into dry molds to desired height. Refrigerate until partially set. Pour melted contrasting color to desired height. Refrigerate until partially set. Repeat until desired number of layers are formed; refrigerate until firm and unmold.

SPECIALTY TECHNIQUES

Candy Shells

Fill pan or mold to the top edge with melted candy. Tap on counter to remove air bubbles. Let chill in refrigerator for 10-15 minutes or until a ¼ in. shell has formed. Pour out excess candy, smooth top edges with spatula and chill for 15-20 minutes longer. Carefully unmold shells (if you have difficulty removing shells, place in freezer for 2-3 minutes, then unmold). Excess candy can be reheated and reused. For unmolding shells from silicone molds, peel mold back, pushing candy shell out from bottom of mold.

Candy Shells in Baking Cups

Add 1 to 2 tablespoons of melted candy in the bottom of a standard baking cup. Brush candy slightly up sides, about halfway to top, forming an even edge. Refrigerate 5 to 8 minutes. Repeat process if desired, for a thicker shell. Refrigerate until firm. Carefully peel baking cup off candy shell.

Candy Faces

Make faces in the Candy Melting Plate (p. 167); fill cavities with melted Candy Melts® using a cut decorating bag. Refrigerate until firm and unmold.

Place faces on waxed paper-covered board and decorate facial features using melted candy in cut bag.

*Brand confectionery coating

Candy Plaques

Use pans as molds when making solid decorative plaques. If your pan has detail, it may be painted in desired colors as you would for any candy mold.

Pour melted candy into center of pan cavity. Tap pan gently on counter to eliminate bubbles. Candy should be about ¼ to ½ in. thick. Place pan in refrigerator for approximately 10-15 minutes until firm (check occasionally; if coating becomes too chilled, it will crack). Unmold onto hand or soft towel (tap gently, if necessary).

Elmo Candy Plaque

(see Elmo's Bursting to Celebrate, p. 33)

1. Divide and melt 1 pk. white candy: reserve 2 oz. white for eyes, tint 1 ½ oz. orange for nose, 1 oz. black for mouth and pupils; tint remainder yellow. In pan, mold mouth, nose and pupils; refrigerate until firm. Mold whites of eyes; refrigerate.

2. Mold remainder of face using 2 pks. of melted red candy. Refrigerate until firm; unmold. Cut plastic dowel rod to 10 in.; position on back of plaque, with 4 in. extended below neck. Melt remaining red candy; pour into pan to cover dowel rod. Let set completely, then unmold. Attach fondant crayon to hand with melted candy.

Candy Bases

(see Remembering the Romance, p. 84)

1. For bottom base, place Comfort Grip Cutter on pan and fill ¼ in. deep with melted candy; refrigerate until firm and unmold.

2. For upper base plate, fill muffin pan cavity ¼ in. deep with melted candy. Refrigerate until firm; unmold.

Candy Leaves

(see Fluffy Flower, p. 21)

Clean lemon leaves with damp cloth. Tint melted white candy green. Brush onto back of lemon leaf; let dry in medium flower former. When dry, peel off leaf. Paint vein lines on candy using fine tip brush and green candy color or using FoodWriters.

COLOR FLOW

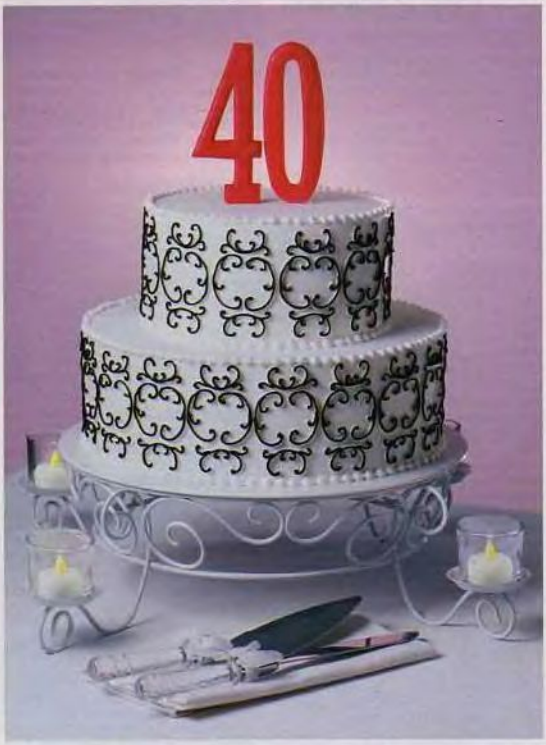
Working With Color Flow

1. Trace your design pattern onto parchment paper, then tape paper onto a cake circle or the back of a cookie pan. Cover with waxed paper; smooth and tape. Using tip 2 and parchment bag half-filled with full strength Color Flow, squeeze, pull and drop icing string following pattern outline. Stop, touch tip to surface and pull away. If you will be using the same color to fill in, let outline dry a few minutes until it "crusts." To prevent bleeding of different colors, let outline dry 1-2 hours before filling in.
2. Thin Color Flow mixture with water. Cut opening in parchment bag to the size of tip 2. Fill in design with thinned Color Flow.
3. Let decorations air dry thoroughly, at least 48 hours. To remove, cut away waxed paper from board, then turn over and peel waxed paper off the Color Flow piece.

Hint: For curved decorations, dry pieces on flower formers.

To easily remove dried Color Flow, pull waxed paper backing over the edge of a table with one hand, while holding decoration with other hand. Waxed paper will pull off naturally. Or, with dried Color Flow resting on cookie sheet, place cardboard sheet over Color Flow, lift and turn over so that top of decoration rests on cardboard. Lift off waxed paper.

Since any moist icing will break down Color Flow, either position Color Flow decorations on cake shortly before serving or place on sugar cubes attaching with full-strength Color Flow.



COVERING CAKES AND COOKIES WITH CANDY MELTS®* OR POURED ICINGS

A quick and easy way to give a professional-looking finish to all your baked goods! For Candy Melts®, melt following package directions. For icing recipes, follow recipe directions to reach pouring consistency. For canned icing, heat in microwave at Defrost setting for 20-30 seconds; stir. Place cooled cakes or cookies on cooling grid positioned over cookie sheet or pan. Pour or pipe candy or icing on center of item, spreading to edges with a spatula so that candy or icing drips down and covers sides. Let dry.

*Brand confectionery coating

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